

THE NATIONAL

# PROVISIONER

OCTOBER 11 • 1947

Leading Publication in the Meat Packing and Allied Industries Since 1891

*Bus Oil Soluble*



# G-4

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G-4 Is a Complete Antioxidant...

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**PROLONGS PALATABILITY AND  
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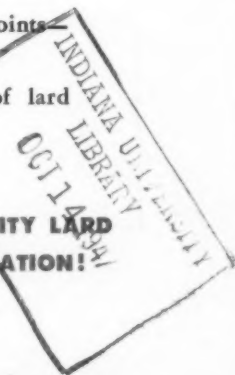
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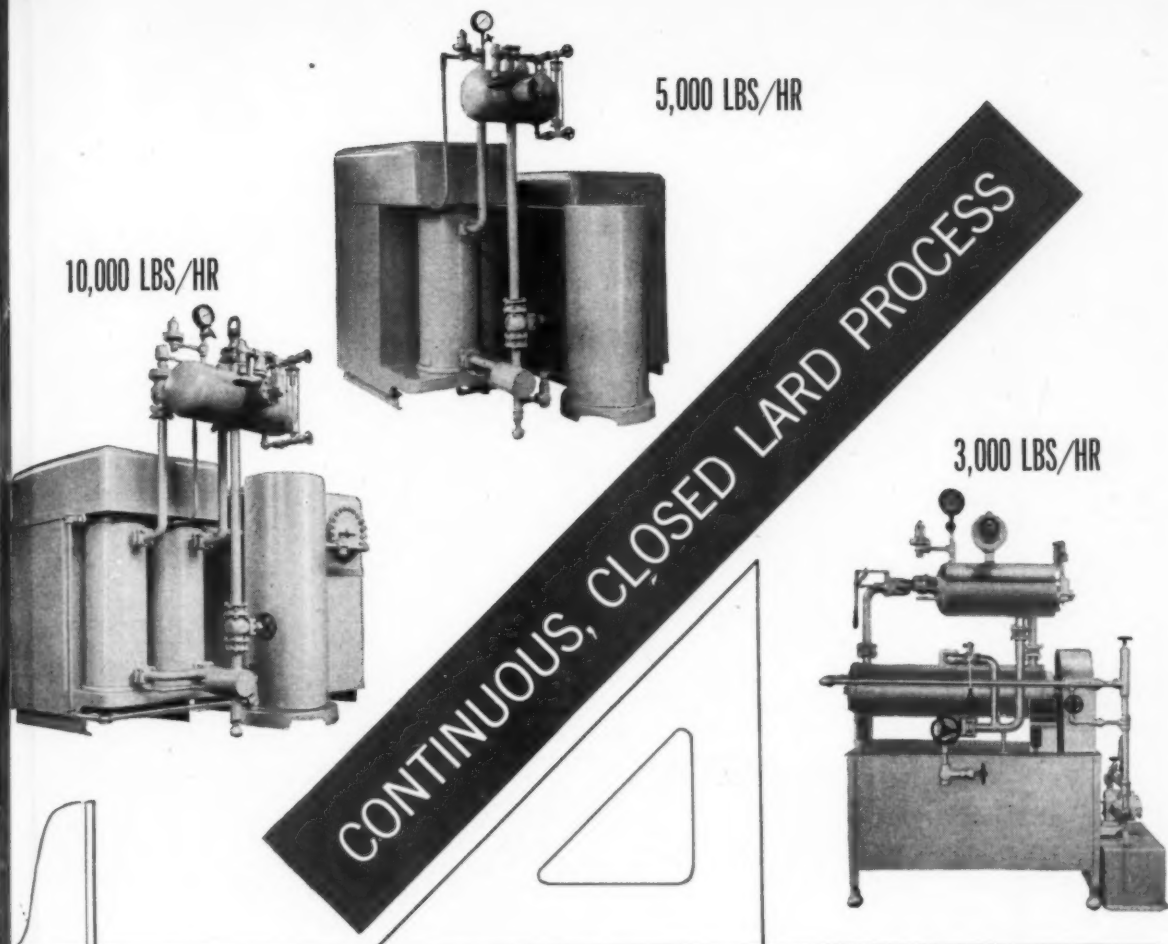
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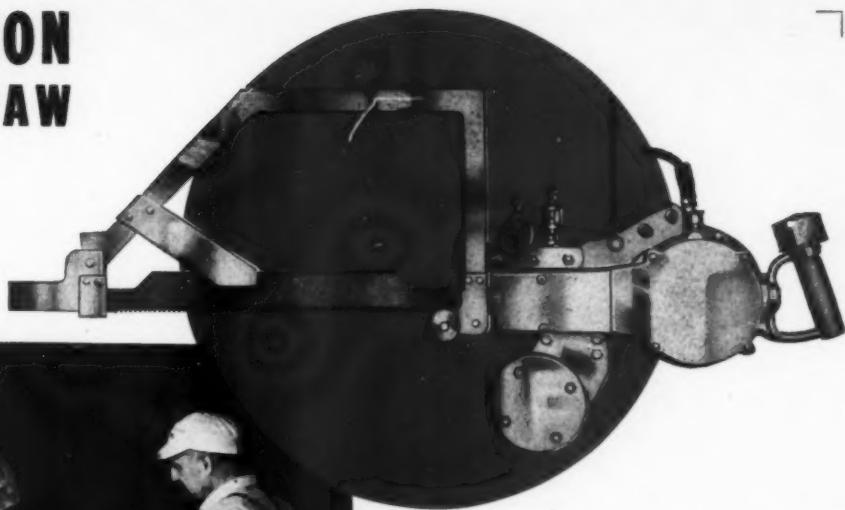
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**MOTOR**—Specially designed to develop ample power to withstand short overload without overheating. Built-in fan.

**CONTROL**—Operator has full control at all times. Releasing of grip on handle shuts off motor automatically.

**BALANCE**—Supporting and equalizing bracket provides for suspension to overhead counterpoise... hands thus freed to operate and guide with accuracy and speed.

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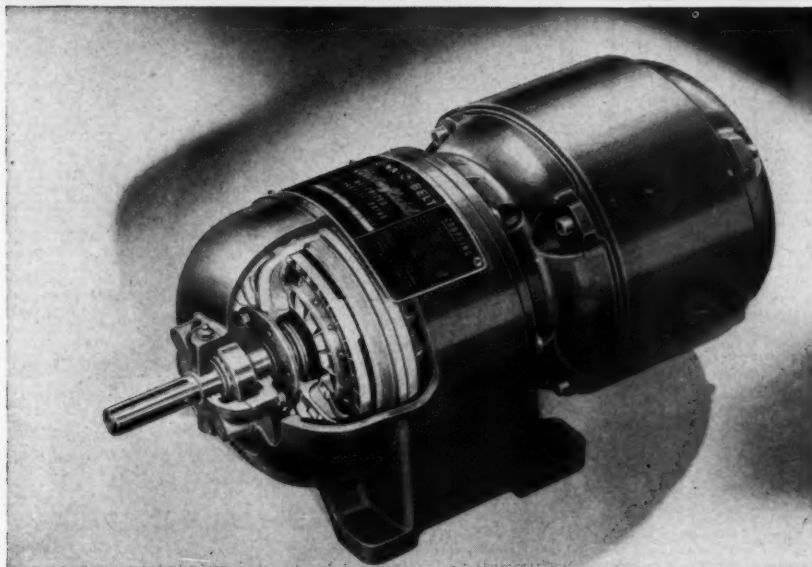
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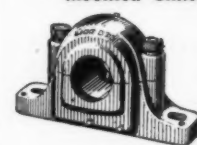
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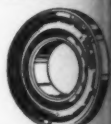
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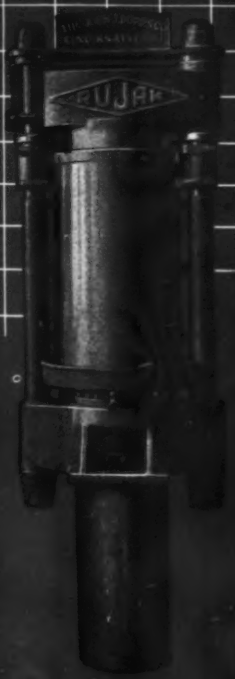
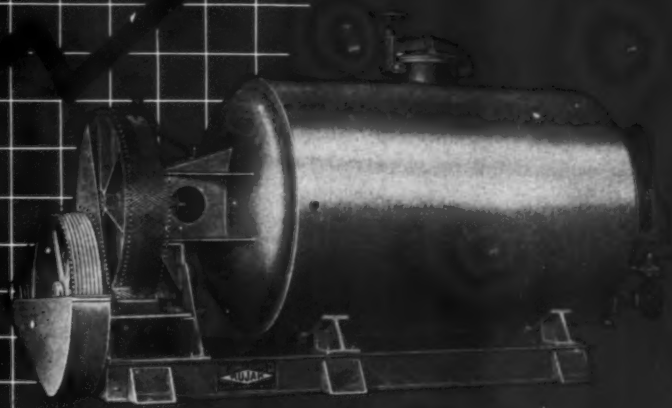
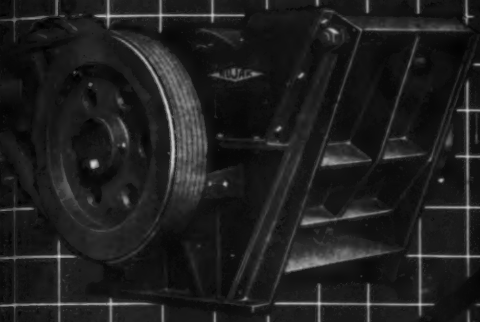
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*for tip-top Salami!*

TASTY SALAMI gains extra appetite appeal when packed in Sylvania Casings. They stuff evenly... give full rounded ends... make a toothsome show in the display case.

You can depend on Sylvania Casings for easy stuffing and tying. They can take the gaff of the smokehouse and cooking vats. Your name and trademark printed on Sylvania Casings identify you with your product... help you build a brand following.



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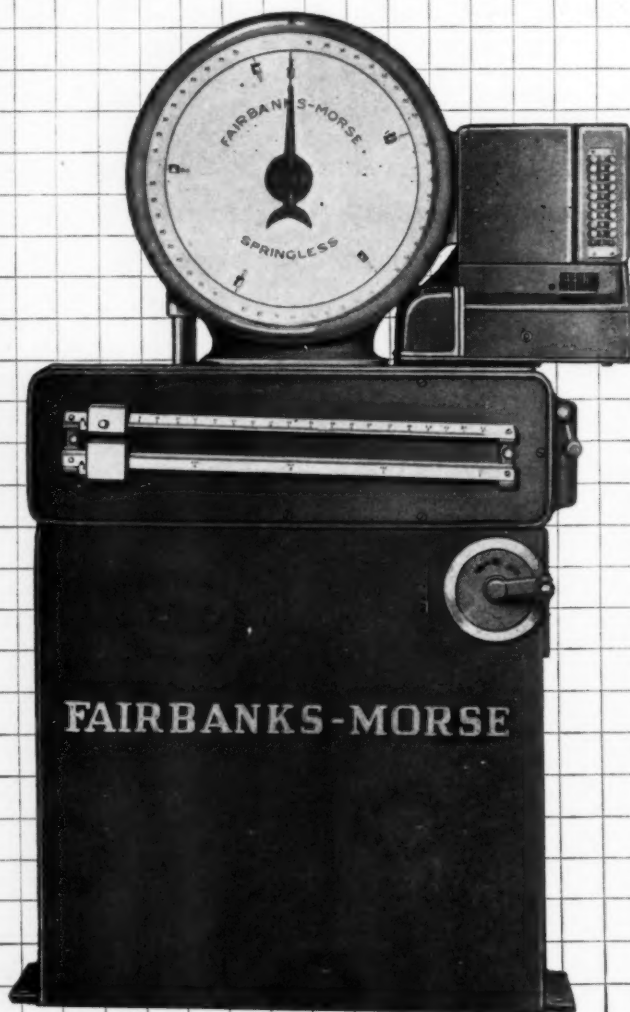
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Engineered for long-term service

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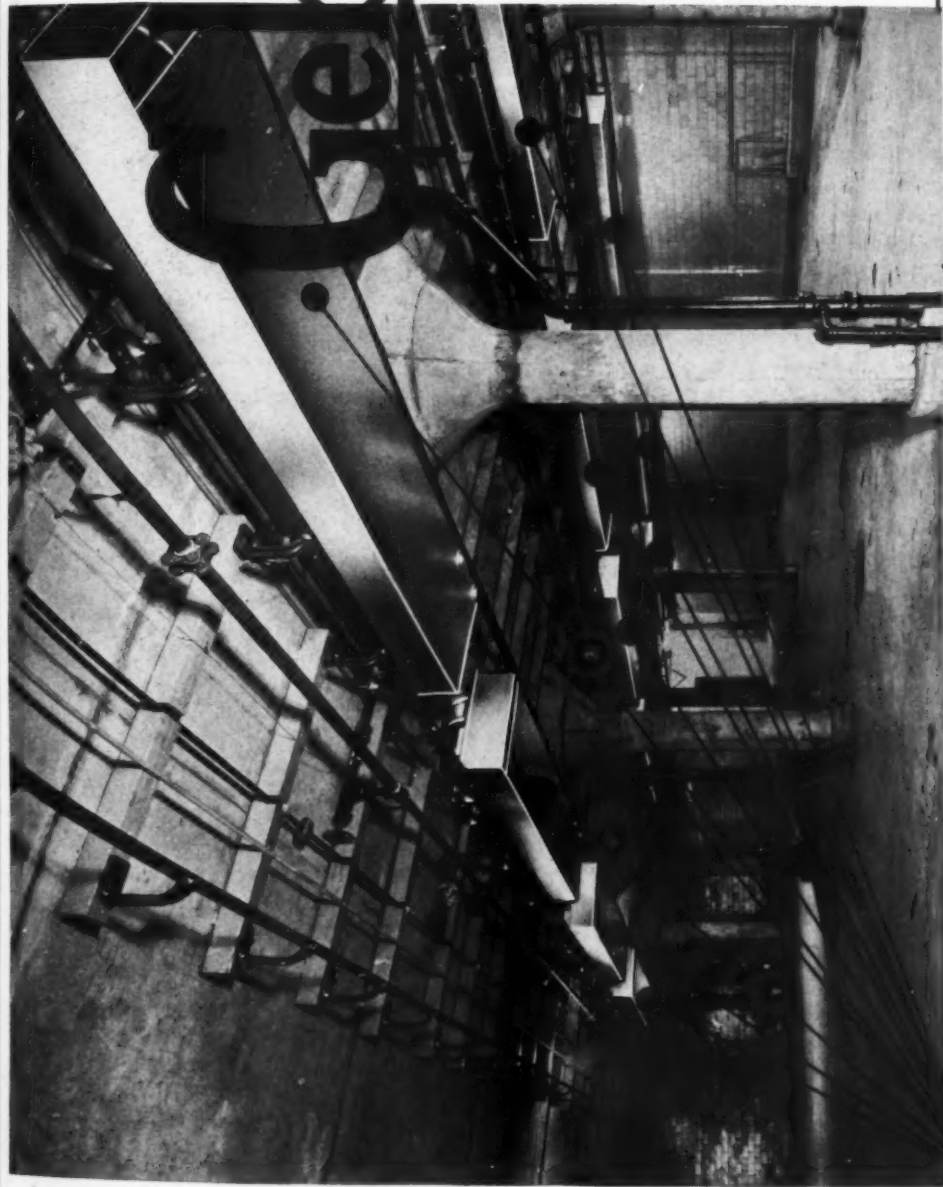
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Diesel Locomotives  
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**SAVE 34¢  
PER HEAD  
ON HOGS with**

# Gebhardt

(CONTROLLED REFRIGERATION SYSTEMS)

GEBHARDT Cold Air Circulators maintain a high relative humidity, uniformly low temperatures and a constant free circulation of moisture-laden air . . . thus reducing shrinkage because case-hardening is prevented . . . and materially shortening the chilling time.

**NOW—IMMEDIATE DELIVERY! Send today for the new Gebhardt catalog!**



"GEBHARDTS" are fabricated of Stainless Steel (at no extra cost) to insure complete sanitation, cleanliness and purity.

**Note the II GEBHARDTS shown installed in this hog chill cooler which handles 550 hogs per day.**

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# WHY SOME SALT MAKES A GOOD MIXER!



Seriously, if *rapid* salt solubility is a particular problem in your manufacturing or processing, you might be interested in knowing why Diamond Crystal Alberger Process Salt is such a fine "mixer."

Unlike slow crystallization methods, the Alberger system makes use of high brine pressure which is developed to such an extent that super-saturation takes place in a special chamber. When this pressure is suddenly released, the salt is literally blasted out of solution into fine "flasher flakes"—all within a fraction of a second!



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*Alberger*  
**PROCESS SALT**



## THE NATIONAL PROVISIONER

Volume 117

OCTOBER 11, 1947

Number 15

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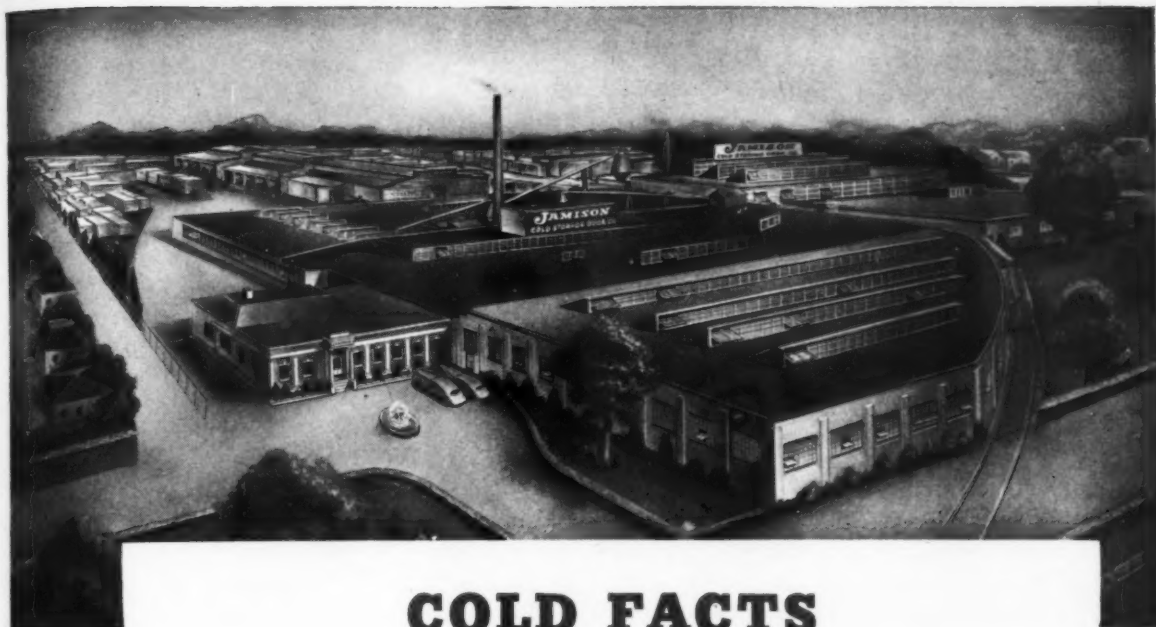
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## COLD FACTS

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The prices of all Jamison, Stevenson, Victor and NoEqual Doors have been markedly reduced in the last 30 days. These prices are in line with our 50-year-old policy of "Maximum quality at minimum prices."

### 2. JAMISON'S Quality Is Up

The quality of most materials now being received is gradually improving. New equipment promises improved workmanship. If all factors involved continue to follow this trend, the day will come when the Jamison line of cold storage doors will once again be up to pre-war standards.

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The newly enlarged Jamison plant is the greatest, most modern and most completely equipped plant in the world exclusively devoted to the manufacture of cold storage doors.

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After nearly half a century of specializing in this field, we are now turning out more Jamison, Stevenson, Victor, and NoEqual Doors than ever before. This, coupled with modern machines and streamlined production methods, makes it possible to announce lower prices.

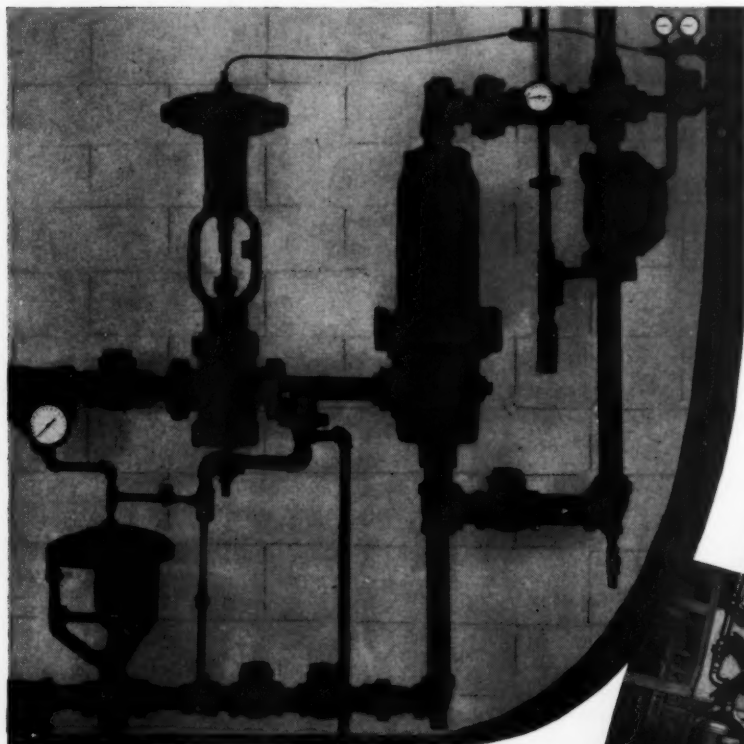
● FOR FULL INFORMATION on the new lowered prices . . . or for the address of your nearest branch . . . write JAMISON COLD STORAGE DOOR COMPANY, Hagerstown, Maryland.



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**Only Pick Instant Water  
Heaters Give You  
Hot Water Instantaneously  
from 10 to 200 Gallons Per Min.  
Absolute Temperature Control  
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Complete Safety as an Integral  
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A PICK instant water heater will cross the "Ts" right out of your picture!

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*Says Jean Hanache, well known Chemist*

Delivers revolving washed smoke and distributes heat and smoke evenly throughout the smokehouses... may be connected to several smokehouses... saves smoking time... gives better tasting products... pays its own cost in a very short time. The Lipton Smoke Unit is successfully working in many of the best known packing houses throughout the country and its value is proved by numerous repeat orders.

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LIPTON SMOKE UNIT No. 10 is equipped with an automatic sawdust feeder for increased efficiency. Operates at three different speeds, distributes sawdust and frees the operator for other duties.

**NEW: THERMOSTATIC CONTROLLED GAS HEATER WHICH ELIMINATES DANGEROUS OPEN GAS FLAMES IN THE HOUSE, AND GIVES CIRCULATING HEAT.**

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2. Sawdust bill cut in half.
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4. Delivered clean smoke at the rate of 500 cu. ft. per min.
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6. Provided good circulation of smoke to all parts of house.
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8. Saved materially on cleaning cages and trees, since no creosote was deposited on them.
9. Smoked products had better, more uniform color.
10. Eliminated streaking and spotting of product.

*Write for details, prices and a new booklet or ask a representative to call.*

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### "The Lipton Smoke Unit"

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Naturally, sausages look plumper, fresher in

# Armour Natural Casings

The greater resiliency of Armour Natural Casings keeps them clinging tightly to the meat—gives sausage the plump, well-filled, appetizing appearance that means a plus in sales-appeal.



Put your sausages in these fine natural casings for:

*Appetizing Appearance    Inviting Plumpness*  
*Finest Smoked Flavor*  
*Protected Freshness    Utmost Uniformity*

**ARMOUR**  
 AND COMPANY

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## USDA CALLS FOR LARGE PIG CROP TO AVOID '49 SCARCITY

Tentative plans to keep the present grain emergency from creating a meat famine late next year and in 1949 were announced early this week by the U. S. Department of Agriculture. The plans call for a sharp increase in the 1948 spring pig crop goal on the gamble that next year's feed crops will be plentiful.

Meat production at best next year will be 5 to 10 per cent below this year, according to department officials; and supplies could be reduced so sharply in 1949 that continued high consumer demand would result in an acute shortage.

The tentative plans call for a 1948 spring pig crop goal of 50,000,000 to 52,000,000 head, compared with the 45,000,000 that would normally be expected. This year's spring pig crop totaled 53,200,000 head.

## VOGT SEEKS COMPENSATION ON WARTIME SALES TO U. S.

F. G. Vogt & Sons, Inc., Philadelphia, asked the U. S. district court there last week to compel the government to make good \$212,483 the company claims it lost on forced sales to the War Department at OPA prices during the last year of the war. The firm claimed total losses on government business from 1940 on amounted to \$535,046, but asked compensation only for losses incurred after August 27, 1944. The company said that at that time the government began arbitrarily to order that certain percentages of its product be set aside for war use and paid for them at ceiling prices. The Vogt company said that it paid more for live hogs than ceilings for meat.

## PREPARE ANTITRUST CASE

Packer and government attorneys are busy at Oklahoma City, Okla., preparing for the antitrust suit against Armour and Company and Wilson & Co., to be tried October 30 before Judge Edgar S. Vaught in federal district court there. The government will attempt to support a charge that the hog buying practices of the two firms on the Oklahoma City livestock market from 1931 to 1941 were illegal.

## ESSKAY SUBSIDY PROTEST

The Wm. Schludberg-T. J. Kurdle Co., Baltimore, Md., has filed with the Reconstruction Finance Corporation a formal protest attacking the validity of withholding subsidies on inventories as of October 14, 1946. If the protest is denied by RFC it will open the way for an appeal of the question to the Emergency Court of Appeals.

## Mayer Tells Legislative Group Price Control Wouldn't Change Volume of Spending for Meat

THE present price structure for meat is the natural derivative of the high level of our national income and of the strong demand for meat which 60,000,000 jobs at high wages have brought about, plus the effect which our export of meat products is having," Oscar G. Mayer, president of Oscar Mayer & Co., Chicago, last week told the subcommittee of the joint Congressional committee on the economic report.

The best approach to the problem of bringing food prices down, said Mayer, is through sound appeal and specific advice to the American people on a voluntary basis: 1) to cut down somewhat on foods not needed for maintenance of vigorous health; 2) to reduce as far as possible any



OSCAR G. MAYER

waste of food, and 3) to use more of the less popular cuts of meat.

After describing the industry, the uncontrollability of its supply of raw material, the competition between packers, the mechanism through which consumers establish meat prices and the sensitivity of demand to price changes, Mayer declared:

"One of the most interesting discoveries in meat economics is that there is a limit to what the housewife will pay for meat—that historically there is a surprisingly constant ratio between the average retail price of meat and the realized national income in a given year. This relationship also holds (on a proportionately lower scale) as to wholesale meat and livestock prices.

"Some years ago economic statistics to verify this fact were worked up by the American Meat Institute. They have recently been confirmed by a more extended study being made at one of our midwestern universities. The latter study brings out that, except for the war years when it was less on account of price control, rationing and other factors, approximately 6½ per cent of the realized national income was spent normally for meat at retail. The figure for 1947 is, of course, not yet available, but in my estimation it is probably higher than the traditional 6½ per cent because of the inability of the American people to purchase many commodities which they would like such as automobiles and refrigerators. This situation would tend to divert more of the national income into food purchases.

"Just why we have as a nation developed the habit of spending a fixed portion of our realized national income for meat has not been authoritatively explained. But the historical fact can hardly be overlooked by this committee or anyone else. It opens up interesting statistical possibilities for, to the extent that the government can predict the national realized income, the size of the 'meat fund' (that is the money which is available for and tends to go into meat purchases under free prices), can be established.

"Meat exports do not change the 'meat fund,' but do reduce the quantity available for domestic use. Hence, exports can and do have the effect of raising the domestic price level. The sharp decline in prices which occurred in 1920 was accompanied by a very sharp drop in exports. The curves for World War II are similar in pattern, excepting that they are still incomplete.

(Continued on page 34.)

## Federal Inquiry Into Meat Prices Resumed at Chicago

The government investigation into the causes for high meat prices was resumed this week as representatives of major packing firms were called to testify before the special grand jury at Chicago. The inquiry, under direction of John F. Sonnett, chief of the antitrust division of the Department of Justice, began September 23 and recessed September 26 after testimony had been given by federal economists and officials of the American Meat Institute.

Melville Williams, head of the antitrust division's Chicago office, refused to divulge the names or firm affiliations of the packers who appeared before the 15 women and eight men members of the jury this week, and declined to comment on the progress of the investigation, which has been marked by unusual secrecy precautions. It was learned, however, that hearings on the meat price end of the inquiry are scheduled for all of next week.

More than 40 officials of 18 major companies have been served with subpoenas to appear. They have been ordered to make available detailed information on their firm's activities, from the purchasing of livestock to the ultimate marketing of the finished products. A list of records and data required of the packers fills eight closely spaced typewritten sheets.



**Packers Are Advised to Remember that Employees Are Human Beings and Must Be "Sold" on Idea of Safety**

## A Positive Approach to Safety

By **RICHARD C. WINKLER**

*Director of Industrial Relations, Legal Department, Wilson & Co., before the National Safety Congress in Chicago, October 6.*

**Y**OU will note in the title of my talk the words "labor and management." Let us consider each word separately and see what they mean. The first is "labor"—your employees, the men and women on the firing line, who are *just plain human beings*. Now let us look at the second word, "management"—the people who run the plants, supervisors, foremen, the men and women responsible for operations, production, sales and distribution of the finished products. They are *just plain human beings*, too.

Many people erroneously say that big corporations have no heart. Corporations are legal creations, but the men and women employed to operate the corporations are plain human beings too—not steel or stone.

The subject I want to cover today is safety and human relations. No one doubts the real benefits of promoting safety in industrial operations. We find that human relations are as old as the world, but are still the most effective modus operandi for getting results on safety or any other matter that requires human participation and cooperation. If people work together and cooperate with each other, reaching a common goal is inevitable, but without good human relations the road is usually rough and unsuccessful. I advocate making your approach to the accident prevention goal via the medium of human relations, based on past experience. Eliminate the accident cost con-

sideration in dealing with your workers, reserving the cost data for statistical purposes in the files of your company comptroller.

First, preach the elimination of human suffering; for example, a wife's agony due to her husband's injuries which may result in impediments on future earnings, or due to industrial fatalities which leave widows, minor children and broken homes. It is an unpleasant task to have to advise a wife that her husband was injured or killed in an industrial accident, no matter how diplomatic you try to be.

### Teach the Safe Way

How can we as safety supervisors avoid the things I have just mentioned? I can only speak from the experience we have had. It has not been a panacea, but our system has worked.

Jobs can be performed three ways—the wrong way, the right way and the safe way. Naturally, we are all interested in a combination of the latter two. How can this be accomplished? Let's take, for example, the new employee on the job. On his first day don't let him figure the job out by the costly trial and error method. Show him how to work right and safely at the same time.

Are you as the safety supervisor personally going to show each new employee how to perform his job? Our safety director cannot be in several different departments at the same time, showing new employees correct, safe working methods, nor can you be expected to know the details of all the different plant jobs. The obvious question is, who should handle this all important phase of getting new employees started on the right foot? The answer is also obvious. Your department foreman or supervisor, the person the employees look to for leadership on the job, must help new employees. He must shoulder the full responsibility for this phase of employee training. To be respected as a leader the foreman must know how to perform the job of each employee in his department. It is just as easy to do a job right as it is to do it wrong.

You have heard the story of the foreman who jokingly asked the workman how he lost the end of his finger in a sharp grinding machine. A repetition of the careless act, at the foreman's suggestion, cost the worker another finger.

Management of a plant cannot legislate or force safety on the productive worker. The human being instinctively

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resists any force that he does not understand. Safety is no exception. If the accident prevention goal is to be reached, it must be done through understanding and the human being in-

## HOW TO GET READY TO INSTRUCT

### Have a Time Table—

how much skill you expect him to have, by what date.

### Break Down the Job—

list important steps.  
pick out the key points. (Safety is always a key point.)

### Have Everything Ready—

the right equipment, materials, and supplies.

### Have the Workplace

Properly Arranged—  
just as the worker will be expected to keep it.

## KEEP THIS CARD HANDY

On this page are reproduced three sides of two cards used by Wilson to aid foremen in job instruction and safety training.

## HOW TO INSTRUCT

### Step 1—Prepare the Worker

Put him at ease.  
State the job and find out what he already knows about it.  
Get him interested in learning job.  
Place in correct position.

### Step 2—Present the Operation

Tell, show, and illustrate one IMPORTANT STEP at a time.  
Stress each KEY POINT.  
Instruct clearly, completely, and patiently, but no more than he can master.

### Step 3—Try Out Performance

Have him do the job—correct errors.  
Have him explain each KEY POINT to you as he does the job again.  
Make sure he understands.  
Continue until YOU know HE knows.

### Step 4—Follow Up

Put him on his own. Designate to whom he goes for help.  
Check frequently. Encourage questions.  
Taper off extra coaching and close follow-up.

*If Worker Hasn't Learned,  
the Instructor Hasn't Taught*

involved must be receptive to correct training. First, the employee must understand the problem. If he or she understands the problem, his or her reception is apt to be more favorable. Someone must explain the situation

fully. Once again, the foreman is that someone. If the employee performs the job safely, as well as correctly, after he fully understands the reasons for doing the job correctly, the safety idea has been sold. Who was the job salesman? The foreman. Sell safety, don't try to legislate it.

Here are some of the ways that the foreman can sell safety:

1. Learn to call the employee by his first name or nickname if he has one, get close to him and get his trust.

2. Always speak to him, or recognize him by a nod, or some other gesture, unless to do so would distract his attention from his work.

3. Occasionally engage him in conversation about a subject matter other than his work or safety; for example, his hobby, etc.

4. Compliment him when he actually has done a good job.

5. Try hard to see things from his point of view, or sell him on yours.

6. Take time to listen to his suggestions, no matter how poor they may be. This will stimulate his thinking about safety. Give him the reasons as to why his suggestions will not work.

7. Make only promises you know you can keep.

8. Let his fellow workers know when he has made a good suggestion. This will give him recognition and confidence in his ability to think and act safely.

9. If he makes a mistake, publicizing the fact further only runs down his already injured ego, so don't keep bringing it up.

10. Develop a genuine interest in each employee. Adopt the old saying, "Treat your workers as you would like to be treated."

An effective safety or accident prevention program cannot be turned on and off like a faucet. It must receive daily follow-through, as a part of the job. It is the foreman's responsibility to double check each employee working in his department.

How can all of the aforementioned items be accomplished by your foreman? He too, must be receptive and open minded on the subject. This is where higher management must be the salesman. Higher management can sell the department supervisor through the medium of a foreman's training program. This training program should be well planned in advance and all phases of the company's program policy on accident prevention fully explained. Accident frequency, severity, costs, etc., must be thoroughly explained so the foreman knows and appreciates the importance of accident prevention.

Once again, if the foreman absorbs the contents of the training program and carries the safety message to his workers, then management has sold the foreman. In other words safety is a selling job from top management all the way down the line. To be successful, a safety program must have top management backing. In our company, Mr.

Thomas E. Wilson, the chairman of our board of directors, is always fully aware of our safety program and endorses it heartily.

Just how do we propose to stimulate the thinking of supervision along the lines of accident prevention? The adverse effect of this question can often be the barrier that will throw an entire program on accident prevention into the realm of a wasted training program. Place yourself in the position of

## SAFETY STEPS

### Step 1—Break Down the Job.

List all the steps of the job exactly as they are done.

List the Key Points for each step.

### Step 2—Look for the Danger Points.

Question each Key Point. Ask yourself:

Is the operation necessary?  
Could someone get hurt doing it?  
What is the SAFE way of doing it?

### Step 3—Take Steps to Correct.

Should you re-check the people who are doing the job? Their vision? Their hearing?

What would be a SAFER method?  
Is there SAFER equipment?  
How would guards help?  
What protective equipment should be used?

How about re-instructing the workers in the SAFE way?  
Where can you improve housekeeping?

### Step 4—Follow-up.

Does the worker know what you have shown him?

Is he taking the precautions that were pointed out to him?

Has the operation been changed so that you now have to re-analyze the hazards?

the line foreman. Can you honestly say that you would care to spend even one hour a week listening to someone (a training supervisor or safety director) expound dry statistics, basic accident prevention theories or analyze your plant accident record? All of this would be just so much wasted energy on the part of whoever might be conducting the meetings, and one might very well say it is wasted production time on the part of the attending supervisors.

We, who are engaged in safety work, well know that we must make these basic presentations on accident prevention interesting if we desire to aid supervisors in attaining our ultimate goal, the elimination of accidents. It can be done! The will to do is often the source of the spark of ingenuity. Ingenuity is probably the most necessary item in the bag of tricks for anyone engaged in accident prevention training.

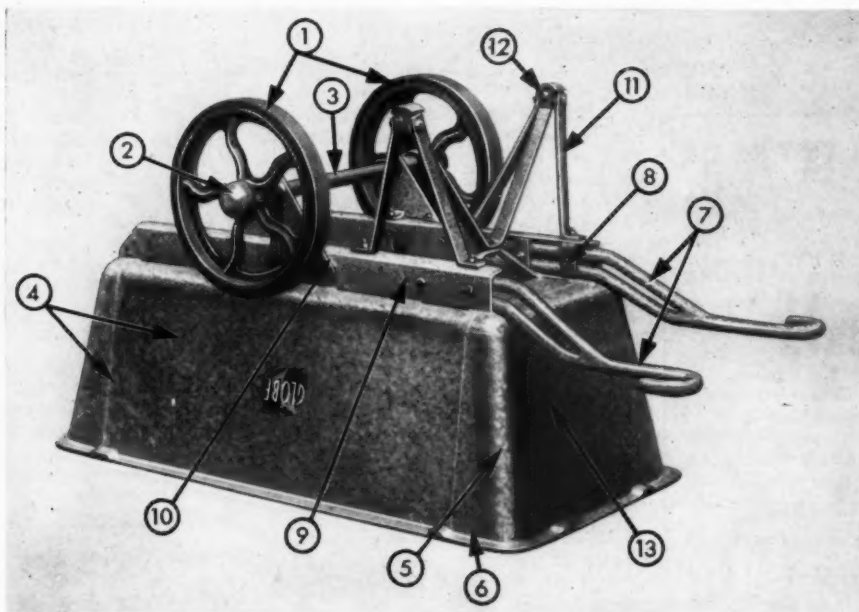
(Continued on page 30.)



# GLOBE ANNOUNCES a new line of trucks— Chassis type

These new Globe chassis type trucks embody a new departure in truck construction that results in greater savings over longer periods of time, less maintenance and operating costs, plus greater ease in operation. The Chassis type construction is on the same rugged principle of engineering to be found in automotive trucks, where the body is a separate unit from the Chassis

—here the body carries only the load and takes none of the strain and punishment of moving the truck. Interchangeability of parts makes for easier replacements of only those parts subject to wear—now there is no more tearing out the whole body when only Chassis parts are worn. Grease packed bearings and hub caps are completely waterproof—rubber tires on perfectly balanced wheels lessen worker fatigue, speed up all trucking operations.



1. 20-inch diameter wheel with new style "5" shaped (stress relieved) spokes and rubber tread.
2. Waterproof hub caps: Zerk-type grease fittings.
3. 1½-inch cold rolled steel axle.
4. No. 12-gauge steel body with double pressed rim and heavily reinforced corners, all seams welded away from corners.
5. 2-inch radius sanitary rounded corners for easy cleaning and thorough discharge.
6. Extra heavy corner iron reinforcements.
7. New style adjustable reinforced handles, extra strength and rigidity—cannot twist.

8. New style adjustable handle brackets—double bolted to channel frame.
9. New design heavy channel chassis—extends full length of truck body.
10. All running gear secured to chassis independent of body.
11. Heavy duty legs.
12. Replaceable iron floor-saver shoes.
13. Hot dip galvanized body and chassis.



See the new Globe Catalog for complete engineering data on these and other chassis type trucks.

*The* **GLOBE** *Company*



## No. 7253 GLOBE TANK CHARGING TRUCK WITH 20" WHEELS

The reinforced nose and body of this truck will give long service. 20-inch wheels permit truck to be moved in close to chute or tank opening for direct discharge of load. All parts of the truck, except running gear, are hot dip galvanized after fabrication. Stainless steel truck body furnished special, if wanted. Truck is furnished with plain iron or rubber tired wheels, with either plain or roller bearings, as specified.



## No. 7243 GLOBE DUMP TRUCK WITH 20" WHEELS

Construction features of the 20-inch wheels, frame, legs and handles of this truck are the same as truck shown above. Body is made of No. 12-gauge steel, well reinforced at points of hardest wear. The 20-inch wheel permits truck to be wheeled close to point of discharge. All parts of the truck, except running gear, are hot dip galvanized after fabrication. Stainless steel truck body furnished special, if wanted. Truck is furnished with plain iron or rubber tired wheels, with either plain or roller bearings, as specified.



## No. 7180 GLOBE GENERAL PURPOSE DUMP TRUCK WITH 20" WHEELS

Many packers prefer the 20-inch wheels which are standard on this truck. The new heavy duty chassis and handle construction shown will provide long service, maintenance free operation. Body is made of No. 12-gauge steel with welded seams away from corners with 2" rounded corners. Chassis members of heavy channel are welded to body. All parts of the truck, except running gear are hot dip galvanized after fabrication. Stainless steel truck body furnished special, if wanted. Truck is furnished with plain iron or rubber tired wheels, with either plain or roller bearings, as specified.



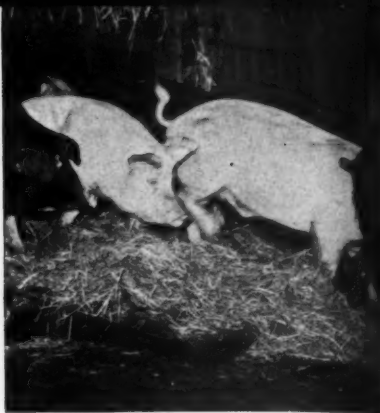
## GLOBE SAUSAGE MEAT TRUCKS

The basic correctness of Globe design in this balanced type truck is proven by years of severe service in sausage departments. It is extensively used in fleets for transporting sausage meats from cooler to sausage grinding room and to curing rooms, stuffers, etc. Body is heavy No. 12-gauge metal. All parts of the truck, except running gear, are hot dip galvanized after fabrication. All corners are rounded to a radius of 2 inches. The large corners result in a more sanitary truck with increased corner strength. All welds are located away from the corners. A 1½-inch drain plug can be furnished in one corner of truck, if desired. Stainless steel truck body furnished special, if wanted. Truck is furnished with plain iron or rubber tired wheels, with either plain or roller bearings, as specified. Casters rotate on double ball races.



33 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

4000 SOUTH PRINCETON AVENUE, CHICAGO 9, ILLINOIS



# + POSITIVE +

**A program to solve the feed emergency, help feed the world and maintain livestock, dairy and poultry enterprises for full production in future years.**

**A**PPRAISAL of the feed situation shows:

1: There is an abundance of hay and more protein feeds than the large supplies of last year.

2: The total feed concentrate shortage compared with last year is 20,000,000 tons and, compared with 1944 when livestock numbers were at their peak and much larger than now, the shortage is 16,000,000 tons.

3: Efficiency in the feeding and care of livestock and poultry, and the elimination of waste, will more than offset the shortages. Possible savings total 34,000,000 tons.

4: There will be no shortage of feed grain concentrates if present high prices and less favorable feeding ratios cause the use of feed per animal unit to be reduced from the 1946 rate of 0.93 tons to the prewar 1937-41 rate of 0.79 tons per animal unit.

Following is the program for positive action suggested by the American Meat Institute:

## I. Lift Uncertainty

Washington authorities should dispel uncertainty by:

(a) *Announcing the export limits* on wheat and other grains that will be shipped abroad before next year's wheat crop is available, and

(b) *Rigidly adhering to the limits* after they have been set.

## II. Corn Campaign

(a) Save corn and use it efficiently.

(b) Save good wheat for food; feed only damaged and off-grade wheat.

There are many ways to save corn:

1. *Feed balanced rations.*

2. *Use an excess of protein* in the ration to save corn, depending upon prices of proteins and kinds of livestock.

3. *Hand feed corn*—labor is cheaper than corn.

Every packer has a real stake in the success of a *positive* rather than a negative program to meet the current feed emergency. A positive program will save food grains for food use here and abroad and will serve farmers and consumers best by maintaining the country's livestock, dairy and poultry productive capacity. Cutback and curtailment can wreck the livestock programs of farmers and thereby cripple our future economy, impair future nutrition of our people and further inflame price inflation. A positive program—the result of collaboration between the American Meat Institute and the Doane Agricultural Service, a farm management, appraisal, research and consulting organization—is outlined here. It should have the active support of all packers and be carried back by them to the producers in their areas. Its adoption by producers is in the interest of all—farmers, consumers, packers and the hungry of foreign lands.

4. *Feed substitutes*—oats, barley, grain sorghums, buckwheat, rye, and off-grade wheat.

5. *Use all the corn plant*—one-half the nutrients are in the stalks.

6. *Make full use of pasture*—save 15 to 100 per cent of the corn requirements depending upon the kind of livestock and poultry.

7. *Kill rats*—now easy to do. There are over 5,000,000 in Iowa—100,000,000 in U. S.—a rat can eat 50 lbs. of corn and waste 50 to 100 lbs. more.

8. *Kill the weevil*—Alabama authorities estimate that corn weevils probably eat as much in the state as do livestock and poultry combined.

9. *Don't feed sound corn* if soft or damaged corn can be used profitably.

10. *Glean after the corn picker*—each ear worth 3c.

11. *Keep livestock healthy.*

12. *Sell runts.*

13. *Sell unthrifty livestock and poultry.*

14. *Destroy diseased animals* that cannot be cured.

15. *Do get all the grain left* after harvests with livestock and chickens.

16. *Don't expose husked corn* to weather for long periods in outside storage.

17. *Feed first* the "soft" and damaged corn.

18. *Cooperate with elevators* and feed dealers in using damaged feeds.

19. *Use more labor and equipment* to save feed—now cheaper by comparison.

20. *Consumers—you can help* in this emergency by asking for beef with only moderate finish and using less expensive cuts.

21. *Use by-products* of creameries, corn plants and all other commercial plants that have usable feed.

22. *All commercial users* should use less needed substitutes for corn where possible.

23. *Sweet potatoes*—use them all. Culls per acre may equal corn per acre in feeding value. Dried pulp almost equal to corn in feeding value. Vines make good silage.

24. *Potatoes* are regularly fed in foreign countries. The University of Idaho reports them worth 25 per cent of grain—use culls for dairy cows, beef cattle, hogs and sheep.

25. *Citrus rind and pulp* make good feed—none should be wasted this year—saves corn.

26. *Sort corn* to keep "soft" ears out of the crib.

27. *Save all soft corn*; crib it, using extra care; leave it standing in the field; cut and put in small shocks, and make silage, using whole plant, or ears only.

28. *When cribbing soft corn*; move the conveyor spout frequently; open the

elevator slats to sift out the shelled corn; use crib ventilators, and crib only clean corn.

29. *Use dryers with care*—overheating destroys value. Beware of fires.

30. *Avoid bruising livestock* to eliminate meat waste, when slaughtered.

31. *Minimize use for industry* and beverages.

### III. Hog Campaign

*Breed as many sows for spring litters as the normal farm program calls for.*

*Breed some gilts late for farrowing on pasture about next May. The pigs can be started on spring grains and pasture. They can be finished on 1948 corn.*

*Plant small grains at once for early spring pastures*—rye, wheat and winter barley. In the South, winter oats and winter legumes can also be used.

*Where the climate permits*—use the two-litter system.

*Save all the pigs, vaccinate and practice sanitation. Farrow in clean quarters; use pig rails, sloping floors and pig brooders; be a faithful nursemaid when the pigs are being born, and use sod for confined pigs.*

*Save corn and other feeds by—*

1. *Use feeders or feeding floors*—don't feed corn in the mud.

2. *Feed minerals and salt*—"... each pound of salt saved 147 lbs. of corn, 40 lbs. of protein supplement..." Purdue University.

3. *Vaccinate*—don't risk hog cholera losses.

4. *Save all the pigs at birth. Each dead pig at farrowing is the loss of 140 lbs. of grain—if it dies at 10 weeks, is a loss of 250 to 275 lbs. of feed. It is estimated that only 56 hogs out of each 100 pigs reach the market.*

5. *Grow pigs on short corn rations*—save the corn for the finish.

6. *Don't feed heavy hogs. The supply of fats and oils is increasing, whereas there is a strong consumer demand for lean pork. Feed efficiency drops rapidly as the weight of hogs increases.*

7. *Replace big old sows with gilts*—it is good management anytime.

8. *Practice controlled feeding of bred sows and gilts. In medium conditions they require only two-thirds the grain that fat sows do and more pigs are saved at farrowing time.*

*Purdue University shows that some farmers are using 12 lbs. of grain per one pound of pork—6 lbs. is not unusual. Purdue has produced 1 lb. of pork with as little as 3.14 lbs. of corn plus protein supplements and minerals. At present prices these are differences as great as \$35 per 100 lbs. of pork.*

*The University of Minnesota studied the records of about 1500 Minnesota farms and found that the most efficient group of feeders produced 100 lbs. of hogs with 512 lbs. less feed than the least efficient producers and received \$5 per 100 lbs. more return above feed*

costs. These savings were accomplished by: 1) feeding balanced rations (15 per cent protein); 2) self-feeding of rations; 3) practice of sanitation measures; 4) weaning large number of pigs per litter; 5) raising two litters per year; 6) have breeding herd made up of one-half sows, one-half gilts, and 7) marketing hogs at moderate weights.

### IV. Beef Cattle Campaign

*Feed cattle with a minimum of grain.*

*Discourage top finish and prime beef during this emergency.*

*Seek the cooperation of livestock price reporters, retail meat dealers, hotel and restaurants, and the press in featuring prices on the bulk of sales instead of a few tops. Also, feature prices of grass-and-forage-fed cattle—not corn fed. This will benefit both farmers and consumers.*

*Make more beef with grass, wheat and rye pastures, and winter legumes. The systems are well known and widely advocated by the colleges. A good example is the balanced farming and soil conservation program of the Missouri College of Agriculture. It furthers soil conservation, soil fertility and a sound long-term agriculture.*

*Save corn and other feeds by:*

1. *Produce beef with grass and without corn where practical. About 85 per cent of U. S. beef is produced without corn.*

2. *Use pigs to follow cattle that are fed grain.*

3. *Feed corn to beef cattle only for a limited finishing period. Use pasture, hay, silage, protein concentrates, beet pulp and other such feeds. Iowa State College says—"In time of need, 2 bushels of corn can be stretched to do the work ordinarily done by 3 in some kinds of cattle feeding."*

4. *Ground corn cobs can be used as cattle feed. Cobs will make shelled or ground ear corn go farther. See Ohio and Iowa Experiment Station results.*

5. *Results obtained at Missouri show that by starting calves in fall and carrying through two winters, finished steers can be produced with little or no corn, and cost of grains is reduced appreciably. Yearlings can be wintered and short fed on grass the following summer.*

6. *Breeding stock and cattle not being fattened can be wintered entirely on roughages.*

7. *Feeding trials at New Mexico in which fattening rations were built around ground corn fodder or silage, with cottonseed meal and molasses as the added concentrates, produced excellent results.*

8. *Nebraska feeding trials indicate that by adding cottonseed meal to the ration, much corn and alfalfa hay can be saved.*

9. *Oats can satisfactorily replace one-half of corn in rations for fattening beef cattle. Pound for pound, oats have 85 per cent of the value of corn as feed used for producing beef cattle.*

10. *In feeding trials at Nebraska, one ton of dried beet pulp replaced 36 bushels of corn and 1,685 pounds silage.*

11. *Extend the control of cattle grubs, horn and stable flies, lice and ticks through wider use of dips and sprays.*

### V. Dairy Campaign

*One milk cow out of five can be culled and milk production be maintained, according to authorities. Sale of low-producing, old and defective cows now will be at high price levels, and make more meat available.*

*Low-producing cows should not be fed grain for good dairy management results.*

*Save corn and other feeds by—*

1. *Feeding dairy cows according to production.*

2. *Using artificial breeding where available—sell the bull.*

3. *Feeding only ground grain to dairy cows*—will up milk production 40 lbs. per 100 lbs. of concentrates.

4. *In the South*—over 6,000 pounds of milk is being produced per cow "without a bite of grain or concentrates." Tennessee Valley Substation near Belle Mina.

*Probably well over 75 per cent of the milk is produced from feeds other than grains. This indicates how damaging can be a negative approach that would encourage unwarranted reductions of dairy herds. Even in an intensive dairy state like New York, only 22 per cent of the total digestible nutrients fed to dairy cows is grain. In Southern states and on farms where dairying is less intensive, much less than 22 per cent grain is used to produce milk.*

### VI. Poultry Campaign

1. *Sell or eat all roosters not needed for breeding. Over 90 per cent of the chickens raised on farms are produced in commercial hatcheries. Many tons of grain are consumed each year by useless roosters.*

2. *Cull pullets and hens regularly*—all year. The Alabama College reports three-fourths of the feed of a hen goes merely for body upkeep—only one-fourth is used for egg production. When egg production stops or drops to less than 50 per cent, it is time to cull. Since poultry consumes almost 20 per cent of the corn; 26 per cent of other feed grains; and 39 per cent of the high protein concentrates, it is extremely important that the efficiency program among poultrymen and farmers not be neglected.

*North Carolina State College of Agriculture has issued an excellent poster as a supplement to Extension Circular 304 which urges the following program of feed production and conservation:*

1) *Produce all the grain and green feed needed for home use if at all possible; 2) cull and sell all non-producing birds; 3) use only waste-proof feeders*

(Continued on page 40.)



# *You Can't Beat* **Secur-Edge-Shrouds**

## **THE POSITIVE PROTECTION FOR YOUR BEEF CARCASSES . .**

THE BLEACHING AND  
SMOOTHING ACTION OF  
"SECUR-EDGE-SHROUDS"  
WILL UP-GRADE YOUR  
BEEF . .

GUARD AGAINST THE  
COSTLY RESULTS OF  
ROUGH HANDLING . .

PROVIDE COMPLETE  
SANITATION BY KEEP-  
ING DIRT, DUST AND  
GRIME FROM YOUR  
CARCASSES AS THEY  
COOL OFF . .

FOR PROPER PROTECTION  
OF YOUR MEAT PRODUCTS

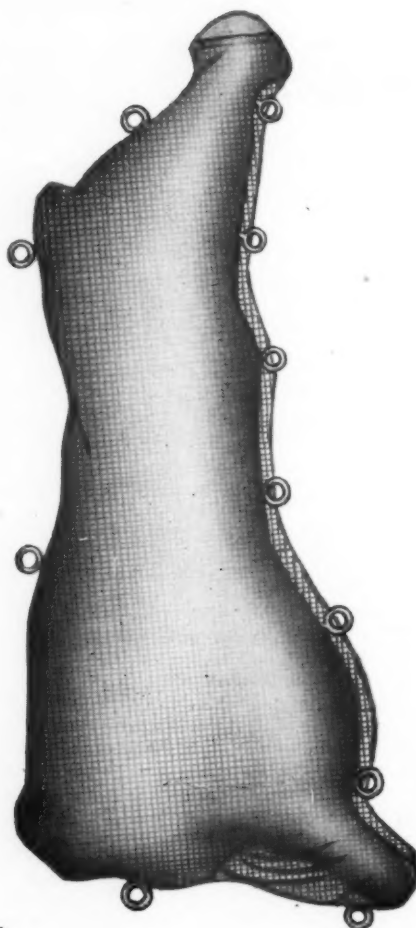
**SPECIFY . . .**

**EAGLE BEEF  
TEXTILE COVERS**

**EAGLE BEEF CLOTH CO.**

276 NEWPORT ST., BROOKLYN 12, NEW YORK

MAKERS OF TEXTILES FOR MEATS SINCE 1929



STOCKINETTE BAGS

HAM TUBING

FRANKFURTER BAGS

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FROZEN POULTRY

POLISHING CLOTH

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BURLAP BAGS

SHROUD PINS

BARREL COVERS

CANVAS PRODUCTS

CATTLE WIPE

COTTON BAGS

SKEWERS

TRUCK COVERS



# Up and down the MEAT TRAIL

## Landers Packing Co. Begins Operations in Modern Plant

The Landers Packing Co., Denver, Colo., started lamb killing operations late last month in a greatly enlarged plant. Within a few weeks the company expects to reach its capacity of more than 10,000 lambs per week. The \$1,000,000 modern plant, designed by Henschien, Everds & Crombie, Chicago, was started in July 1946 but construction was delayed by a series of material shortages, bad weather and labor difficulties.

The entire interior is finished in glazed tile. A double saw-tooth roof spreads over the killing floor, with glass bricks on both sides providing the maximum amount of natural light. The plant was designed for future expansion, which can be accomplished by additions to present buildings or construction of new ones. It has modern holding pens equipped with water, feed troughs and concrete floors, all to be roofed.

The concern carries on a complete operation on lambs—slaughtering, rendering offal and pulling wool from the pelts in its pullery, which has a capacity of 7,000 skins a day. In addition, the plant will slaughter hogs and calves, at the rate of about 4,000 head per week.

Officers are: President, Matt H. Landers; vice president, Reef Fiedelman, and secretary-treasurer, Stuart Fiedelman. Don Wilson is plant superintendent.

## Lewis Schmadel, Veteran Packer, Given 50-Year Pin

Lewis Schmadel, president of the Schmadel Packing & Ice Co., Evansville, Ind., has been presented with the American Meat Institute's gold service award in recognition of his more than 50 years in the meat packing industry.



L. SCHMADEL

Mr. Schmadel, who will be 81 years old on October 13, organized the Schmadel Packing & Ice Co. in 1893, 54 years ago. The company was incorporated in 1912. He first became identified with the livestock and meat business at the age of 14 when he and his father bought cattle and sold them to butchers in the Evansville area. Mr. Schmadel is still active as president of the firm and goes to the Evansville stockyards every day to purchase livestock.

## Remodeling Program at Fresno Plant Finished

The completion of a plant improvement program costing nearly \$200,000 was celebrated recently by the Fresno Meat Packing Co., Fresno, Calif., with a dinner dance at the plant. Guests at the party included plant personnel, retail meat dealers and others with whom the company does business.

The remodeling consisted of a tile and concrete addition to the main plant structure, installation of modern equipment throughout and enlarging the stock pens which will almost double the plant's capacity, according to Edwin H. Rudolf, manager. Formed in 1936, the company is owned by Marcus Newman and Mike Pestorich. Slaughtering was scheduled to begin in the new quarters by the middle of October.

## Dr. V. S. Cheney, Armour Medical Director, Retires

Dr. Volney S. Cheney, medical director for Armour and Company, this week retired on pension after 32 years of service. His successor is Dr. Joseph A. Hubata, who prepared for a medical career at the University of Illinois and who had experience in private practice and in industrial medicine and surgery preceding his employment by Armour.

Dr. Cheney joined Armour and Company in 1916 when the practice of providing company medical service for employees was in its infancy. He has witnessed and assisted in a noteworthy development of the department and he is widely known throughout the country as a leader among authorities on industrial medicine.

## Swift Holds Formal Opening for Model Kitchen at Omaha

A new model kitchen and an auditorium seating 150 persons have been installed in the general office building of Swift & Company at Omaha, Nebr. There is also a second kitchen for testing purposes, offices and a dining room. The auditorium will be available to club women, civic groups and other organizations. The kitchen has a staff of three home economists. An open house Sunday, October 5, was attended by 5,000. On Monday a tea was held for members of women's organizations and the following day E. T. Rainey, manager of the Omaha plant, entertained the Greater Omaha Association at luncheon. On Wednesday a tea was given for business and professional women and on Thursday Omaha retail meat dealers were invited to inspect the kitchen.

## George Ryan New Secretary of Geo. A. Hormel & Co.

George W. Ryan was elected secretary of Geo. A. Hormel & Co., Austin, Minn., at a meeting of the board of directors last month. He succeeds the late Charles D. Bigelow.

Ryan began with Hormel in 1931 following graduation from St. Thomas college in St. Paul. He later had experience in branch house auditing and office management at Newark, New York and the Twin Cities. While in the Twin Cities he completed a night school law course at the St. Paul College of Law and passed examination to the Minnesota bar. In 1942 he returned to the company's main office at Austin. He was named assistant treasurer a year ago and will continue in that title.

At the same time all tax matters were assigned to E. J. Garrity, assistant vice president of the company, and a department of insurance was established, with Raymond F. Boettcher as manager. Boettcher has been with the firm since his graduation from the University of Iowa in 1938.

## Morrell Installs Technical Library, Reference Service

John Morrell & Co. recently announced that it will make available to all Morrell employees the facilities of a technical library which will be located in the general offices at Ottumwa, Ia. It will be under the supervision of L. O. Cheever, a Morrell employee since 1932, who has worked as a private librarian and is a graduate of the school of library science of Columbia university. For the past 12 years he has been editor of *The Morrell Magazine* and will continue in that capacity.

The library will consist of technical and reference books providing the latest information on packinghouse procedures, animal husbandry, accounting, employment and personnel problems, market and research studies and other phases of the packing industry. A reference service will handle requests for specific information from individuals or departments. Another function will be to complete the company's annals of historical material.

## Stahl-Meyer Buys Kansas Plant

The Morris Packing Co., Coffeyville, Kans., has been purchased by Stahl-Meyer, Inc., New York, from A. L. Morris, owner and president of the company, who also operates the Morris Packing Co., Kansas City, Mo. The new Stahl-Meyer firm will be known as the Coffeyville Packing Co., Inc.

## Personalities and Events of the Week

- The Harman Packing Co., Los Angeles, Calif., which was closed for 14 weeks due to an explosion in the refrigeration system, opened on October 6 after making extensive improvements in the refrigeration setup and other plant repairs. The rendering plant will be reopened in several months, according to Charles Harman, president.
- The American Meat Institute gold service emblem has been awarded Hans Byland, employe at the Davenport, Ia., plant of Oscar Mayer & Co., in recognition of his 53 year association with the meat packing industry. Byland, who piled up ten years of that total as an expert butcher in his native Switzerland, is 68 years old and still an active worker in the plant. He had been employed by the Kohrs Packing Co. there since 1904. The Kohrs plant was taken over by Oscar Mayer last year.
- John Burrell, head cattle buyer for the Rath Packing Co., Waterloo, Ia., for the past 19 years, has resigned in order to resume operation and management of his three livestock farms in Iowa. He has been succeeded by William Falcon, who has been assistant head cattle buyer for the past 11 years.
- Commenting on bankruptcy action recently brought against F. G. Vogt & Sons, Inc., well-known meat packing firm of Philadelphia, Pa., its president, Frederick A. Vogt, declared that the firm is "not insolvent" and expects to stay in business. A complete report has been promised to creditors. Court action on the bankruptcy petition has been deferred pending submission of evidence by the firm as to why it believes it can pay its debts.
- Sidney Owthwaite, who is managing director of Grattan Warehouses, Ltd., largest mail order firm in Great Britain, and Mrs. Owthwaite, have been visiting with his brother, Robert M. Owthwaite, a vice president of John Morrell & Co. and manager of the company's plant at Topeka, Kans. The meeting of the

Owthwaite brothers marked the first time they had seen each other for 21 years. Mr. and Mrs. Owthwaite also visited in Ottumwa, Ia. in the home of T. Henry Foster, who is chairman of the board of John Morrell & Co.

- Jean Ray, formerly with the Davidson Packing Co., Los Angeles, has been named executive secretary of the Associated Meat Jobbers of Southern California, succeeding the late L. O. Burkholder. The association's new headquarters are at 1211 W. Olympic blvd., Los Angeles.
- Chester E. Heller, 61, who for 15 years was manager of the Paterson, N. J., branch of Wilson & Co., died recently at his home in Newark, N. J.
- Owen Thompson, manager of a locker plant in Springfield, Vt., and formerly with the Rath Packing Co. for 15 years, has joined the Saxwin Valley Products Co., Inc., Saxtons River, Vt., as manager of the meat department and a member of the board of directors.
- Juarez Meat Products Co., Juarez, Mexico, has temporarily discontinued operations. W. O. Anderson, general manager, disclosed this week that the company's contract to supply 1,000,000 lbs. of canned beef for shipment abroad through the Reconstruction Finance Corporation has been fulfilled. He stated that the plant would start producing again as soon as another contract is signed.
- E. C. Stuebing has been appointed office manager of the J. & F. Schroth Packing Co., Cincinnati, O., William H. Schroth, president, announced recently. Stuebing was formerly with Crane & Co. there.
- Royal Tallow & Soap Co., San Francisco, has announced plans for building

### NEW HORMEL PLANT AT FREMONT, NEBR.

The former Fremont Packing Co. was purchased in June of this year by Geo. A. Hormel & Co., Austin, Minn. The plant, built last year, has a capacity of 20 cattle and 60 hogs per hour and employs about 150 persons. M. B. Thompson is manager.

a new tallow rendering plant near Bakersfield, Calif. The project includes a prefabricated building 80 by 100 ft. in area and a two-story concrete building 40 by 40 ft.

- The Texas secretary of state recently announced the chartering of the Superior Wholesale Market, Fort Worth, by Joseph J. Guminski, Winifred M. Guminski and Frank E. Crumley, with capital stock of \$100,000.
- Albert J. Roth, 50, secretary of the Pittsburgh Livestock Show for the past ten years, died recently in that city.
- E. O. Godfriaux has been transferred by Swift & Company to Charleston, W. Va. as branch manager to succeed V. S. Davidson, who was assigned to the Swift general office in Chicago, according to J. E. Harris, district manager. Godfriaux, who formerly headed the Swift branch at West Brownsville, Pa., has been with the company for 22 years.
- Plans to construct a meat packing plant at Pawhuska, Okla., by the Pawhuska Industrial Corp. were disclosed recently. The announcement was made jointly by John Hubbell, president of the Pawhuska Chamber of Commerce; Dr. Roscoe Walker, president of the corporation, and George Pfaltzgraf, Rittman, O., meat packer.
- Albert L. Roth, 64, salesman for Armour and Company in Seattle for the past 36 years, died there recently after a long illness.
- A fire recently destroyed the Americus Provision Co.'s plant at Americus, Ga. Damage was estimated by J. T. Studstill, owner, at \$75,000 and \$17,000 worth of meat was burned. Defective electric switches were believed to have caused the fire.
- Walter G. Fowler, 75, for many years an inspector for the Livestock Sanitary Commission, died recently in Bellville, Tex. He had been ill for two years.
- The Wright Packing Co., Goose Creek, Tex., was opened on October 4 by R. M. Wright and B. H. White.
- The Catskill Mountain Packing Co. of Prattville, N. Y. is offering its plant and services to the public. The company feels that "some people will be



# O & S Powermaster

the steam generating unit  
that is **4** units in **1**

## 1 Powermaster BOILER

mounted on structural steel base, making special foundation unnecessary

## 2 Powermaster OIL BURNER

designed by O & S engineers as an integral part of the unit

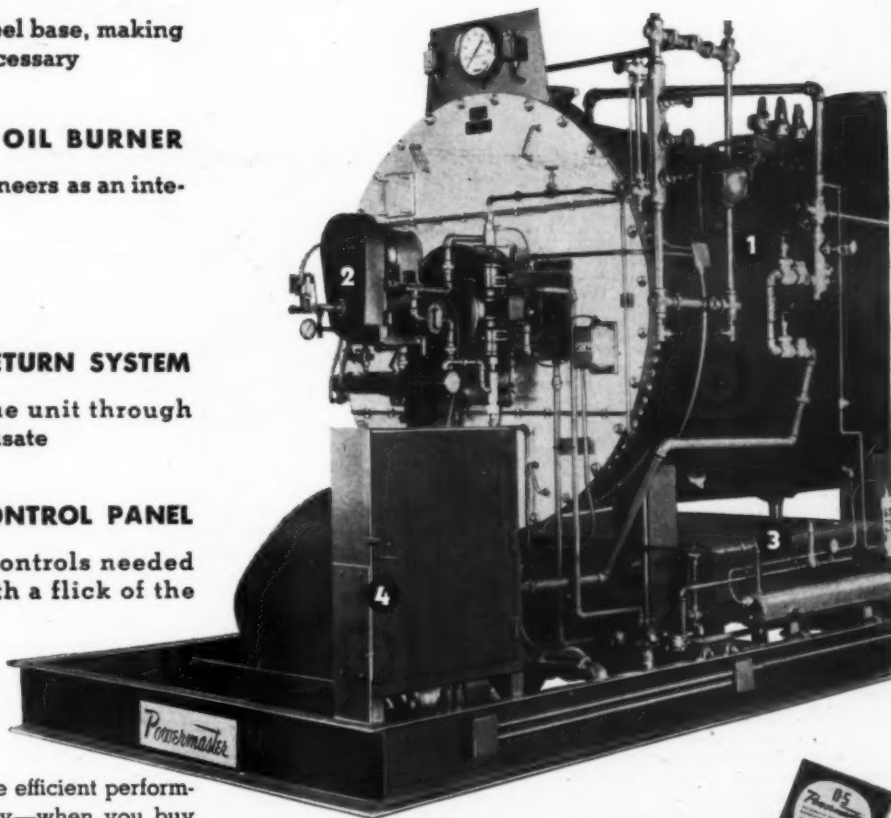
## Powermaster

## 3 CONDENSATE RETURN SYSTEM

assuring long life for the unit through the return of hot condensate

## 4 Powermaster CONTROL PANEL

housing the automatic controls needed to operate the unit with a flick of the switch



Write for descriptive Powermaster  
Bulletin No. 1215



You are bound to get more efficient performance and greater economy—when you buy the modern steam generator with these four units-in-one. Each of these integral pieces of boiler equipment is designed expressly for the "Powermaster" by O & S engineers. All are combined in a single portable unit that can be installed and operating in as few as four hours after delivery. The "Powermaster" needs less floor space and head room. It requires less attention than ordinary boilers. It is saving fuel and reducing maintenance costs in many industries throughout the world.

ORR & SEMBOWER, INC., 920 Morgantown Rd., Reading, Pa.

**ORR & SEMBOWER**  
*Powermaster* ✱  
**STEAM GENERATORS**



# YOU CAN AVOID EXCESS GRINDER PLATE EXPENSE

## By using... C.D. TRIUMPH PLATES

Guaranteed for FIVE FULL  
YEARS against regrinding  
and resurfacing expense!



**C.D. TRIUMPH PLATES** give you advantages and cost-cutting features that no other plate can offer you. They can be used on both sides and can be reversed to give you the effect of two plates for the price of one. They wear longer. They cut more meat and cut it better. They eliminate unnecessary expenses of regrinding and replacement.

**C.D. TRIUMPH PLATES** have proven their superiority in all the large meat packing and sausage plants, and in thousands of smaller plants all over the United States and foreign countries. Available in all sizes for all makes of grinders. They are known the world over because of their superiority.

Write today for full details and prices.



### THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann  
2021 Grace St., CHICAGO 18, ILL.

able not only to make their meat go farther because waste will be held to a minimum but that they will also be able to save money."

• **James L. McIntire**, 61, head hog buyer for John Morrell & Co. at its Topeka, Kans. plant, since 1931 and formerly with the Wolfe Packing Co. before it was taken over by Morrell, died recently.

• **The Valley Hide and Skin Co.** has been incorporated in Phoenix, Ariz., with a capital of \$100,000. The main office is at Glendale, Ariz. The California agent is Frank S. Campbell, jr., Hanford, Calif.

• **Sparrer's Sausage, Inc.** has been formed in Los Angeles county, Calif., with a capital of \$75,000. Directors are Ann Niles, Shirley Homer and Claire Perlman.

• **Members of Future Farmers of America** from Watonga and Oklahoma A & M colleges were guests recently of Wilson & Co. and Armour and Company of Oklahoma City. The Watonga members will represent the college in the meat judging contest at the American Royal Livestock Show in Kansas City and the International in Chicago.

• **Martin C. Dinzler**, 63, president of the Dinzler Meat Co., St. Louis, died recently of heart disease.

• **Abe Cross** has been promoted to the position of general manager of the Scranton, Pa. branch of Swift & Company.

• **Edward L. Fichaux**, 57, who was employed in the claim department of the Plankinton Packing Co., Milwaukee, Wis., for 42 years, died recently in a hospital there after a long illness.

• **Raleigh Beck**, 69, retired salesman for Swift & Company, died recently at Centralia, Ill. He had worked for the firm in the St. Louis, Ashland, Ky., Denver, Colo., and Decatur, Ill., areas.

• **Members of the Topeka (Kans.) Retail Food Dealers Association** were guests of John Morrell & Co. at a recent barbeque at the Morrell pavilion on the fair grounds. The association held its first fall meeting in conjunction with the event.

• **Judge J. J. P. O'Brien** of the Ohio circuit court recently issued a writ of mandamus to force the city of Wheeling, W. Va., to issue a building permit to the United Packing Co. to erect a plant there. The city had refused to issue the permit because the building code prohibits erection of slaughterhouses within city limits. The company attorneys claimed the firm did not wish to engage in the slaughtering business, but in a modern packing business.

• **Pierce Frozen Foods, Inc., Alexandria, La.**, which provides facilities for custom slaughtering, smoking and curing and aging, was opened recently.

• **The Norfolk (Va.) Industrial Commission** recently released a statement declaring the construction by Swift & Company of a modern packing establishment in the city would be an asset to the community. The city Association of Commerce and the city council also



OSCAR MAYER & CO. BUYS  
CHAMPION BARROW

**Fred Gunkel**, head hog buyer for Oscar Mayer & Co., Madison, Wis., is shown here with the National Grand Champion Barrow which he purchased for \$1,462 at the recent National Barrow Show at Austin. The 195-lb. Berkshire barrow was owned and exhibited by E. L. Littlejohn, Christiansburg, O. Asked if the \$7.50 per lb. for the champion animal wasn't a little high for meat even in these days, Mr. Gunkel explained that show animals of this type demand higher-than-market prices because of the costs of breeding and feeding, care and transportation of quality stock for exhibit purposes. "The processor should share these costs with the producer," Mr. Gunkel said. "Shows like this give packers a chance to encourage the production of improved livestock." Oscar Mayer & Co. has offered the champ to the college of agriculture of the University of Wisconsin for use in the animal husbandry department.

supported the project. Objections to erection of the plant had been voiced by individuals and groups on the grounds it would create a nuisance. The proposed plant would represent a \$1,000,000 investment by the company.

• **New cattle pens and buildings** under construction on the grounds of the Coastal Cattle Association, Beaumont, Tex., are expected to be completed in the next few months. The new facilities will cost about \$18,000 and will provide space for weekly auction sales held by the association. **J. C. Dishman** is president of the group and **Bruce Pipkin** is auction manager.

• **E. G. McRae and Harry Everett** have established the Mountain Packing Co., Dolores, Colo., to serve the San Juan basin with a complete line of fresh and processed meats. The plant, now under construction, will also offer custom slaughter services to patrons.

• **A cattle feeding program** has been adopted for Tama county, Iowa, as the result of a recent meeting of farm agents of eastern Iowa at the Rath Packing Co., Waterloo, where the group spent considerable time studying diseases of cattle, hogs and sheep coming into the plant. In order to carry out the new program the company has agreed to purchase 1,000 head of western cattle which will be distributed to 4-H club members by lot.



# LIKE A KEEN BIRD-DOG FINDS GAME . . .



"The Man Who Knows"



"The Man You Know"

## *Pre-Seasoned* FLAVOR FINDS HAM BUYERS FOR YOUR BRAND!

Outstanding ham flavor always finds its own customers. That explains why users of the NEVERFAIL 3-day Ham Cure can point to steadily rising sales, year after year. They tell us that the NEVERFAIL-Pre-Seasoned flavor wins a loyal, ever-growing following for their brands.

NEVERFAIL produces a truly outstanding flavor. It creates a product rich in that genuine, old-fashioned, full-bodied ham flavor . . . then adds a special, spicy goodness all its own because it *Pre-Seasons* the meat as it cures. A special blend of spices *goes in with the cure* . . . permeates every morsel and fibre of the meat. NEVERFAIL cured hams look as good as they taste . . . cherry-pink in color, uniformly tender in texture, firm and moist but never soggy.

Increased sales bring increased profits. And the NEVERFAIL 3-Day Ham Cure adds to your earnings in another way . . . by *cutting production costs*. The shorter time in cure sends your product to market faster and more economically. Using this ready-mixed compound saves mixing your own preparation . . . eliminates one whole operation with its uncertainty and high labor cost. Write today for complete information.

*Pre-Season* your bacon, sausage meat and meat loaves! Use NEVERFAIL Pre-Seasoning Cure as a rubbing compound and in your chopper.

**H. J. MAYER & SONS CO., INC.**

6815 SOUTH ASHLAND AVE., CHICAGO 36, ILL.

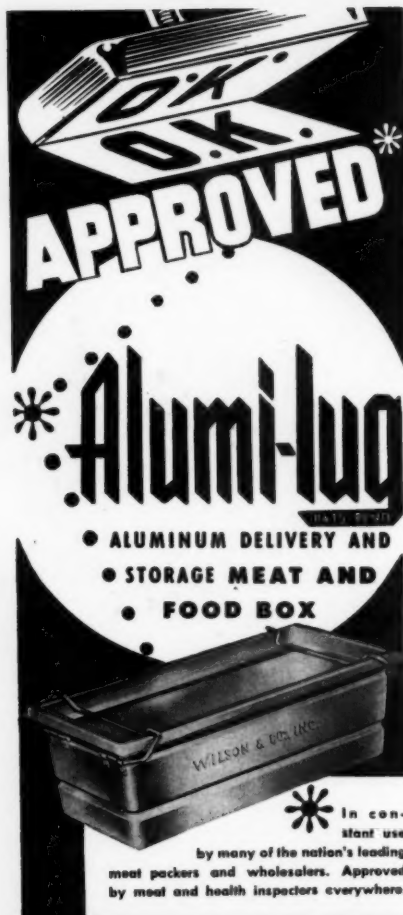
Plant: 6819-27 S. Ashland Ave.

*Pre-Season*  
WITH THE  
**NEVERFAIL**  
3-DAY HAM CURE

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

The National Provisioner—October 11, 1947

Page 29



**OK OK APPROVED**

**\* ALUMI-LUG**

• ALUMINUM DELIVERY AND  
• STORAGE MEAT AND  
• FOOD BOX

**Wilson & Co. Inc.**

**\* In constant use**  
by many of the nation's leading  
meat packers and wholesalers. Approved  
by meat and health inspectors everywhere.

Now! The most revolutionary step ahead in meat handling history — a sensational new, sanitary and lightweight aluminum meat delivery and storage box — for easier, more efficient meat handling and storage. Saves truck and storage space, time, weight — slashes upkeep and replacement costs. ALUMI-LUG is a fully approved, non-corrosive, non-contaminating wet meat delivery and storage box with a smooth, easy-to-clean surface that completely eliminates bacteria traps and the need for paper lining.

**SPECIFICATIONS:** Inside dimensions, 32"x13½"x10" deep — yet weighs only 11¼ lbs., less than half the weight of ordinary container of same capacity. Special aluminum alloy and welded construction give ALUMI-LUG superior strength to withstand severe drop tests, road shocks. Can't chip — no plating to wear off. Minimum life expectancy, 10 years!

Tapered construction for compact nesting when not in use.

Dual purpose stacking bar and handle makes it possible to stack 5 or more ALUMI-LUGS with up to 1000 lb. load



## Wilson Safety Program

(Continued from page 19.)

ing. Remember, it is not necessarily what you present, but how you present it, that either develops or destroys the interest in what you are attempting to put across.

Once we arouse the interest of the supervisors, the problem then is, how do we maintain the interest of the foreman. In the recent war years, you probably have had some experience with the J.I.T. type course. The success of this type of presentation has been phenomenal; primarily, because it involves actual demonstration as well as participation on the part of the supervisor. They say a picture conveys an idea much better than a thousand words. Exposure and development of any physical demonstration presents a challenge to each and every supervisor as he individually volunteers to demonstrate or break down a specific job. Supervisors are selected for their manifold abilities to get facts, analyze situations and solve problems. Therefore, the "J" type course is a natural.

The pairs of cards we are now passing throughout this group will appear to differ greatly at first glance. Take a few seconds and study them and you will see that they differ really only in their color. Their contents may be worded a little differently. However, the basic idea behind them is identical — to aid the foreman. A man must have tools with which to work; so must the supervisor. If it is an accident prevention job that must be done, we cannot expect a finished job with unfinished tools or no tools at all. Therefore, with the basic information developed and acquired through actual illustration and discussion in conference type of meetings, the foreman should be in a better position to give constructive aid in the accident prevention program.

(These cards are reproduced on page 19. The front and back of one appear in the first column and one side of the other card in the third column.)

### Must Use Proper Tools

The "Safety Steps" cards you have before you are elemental tools for any supervisor. I am sure you will find that due to this type of training you will have a better equipped supervisory force to do the job. Frequency and severity rates will tumble, and accidents will slowly but surely dwindle to the point where accidents will truly become a rarity. A program based on "Safety Steps" is not going to bear fruit the day after this system is installed because it will take a little time for reaction to set in all the way down the line to the production workers.

"Safety Steps" present a positive approach to the problem of accident prevention. It is only through a positive approach to any problem that worthwhile results follow.

It may seem as though I have gone a little far afield from my topic of discussion; however, our first line of hu-

man relations contact with the worker is through his immediate foreman in whose department problems originate. Therefore, if we equip the individual supervisor beforehand with positive steps he can take to eliminate some of the things that aggravate his workers, cause them to become irritable and thereby make them accident prone, we have made tremendous strides in improving our relationship with our fellow workers. Any steps taken by the employer in improving working conditions, providing safe, well guarded equipment, making the job less strenuous, improving lighting, etc., are appreciated by the individual employee. Let us not kid ourselves—these lifts to the employee are really appreciated and promote cooperation from them.

### Study Various Hazards

Another thought I would like to leave with you today pertains to studying peculiar hazards in your own industry. In meat packing we have had many unique hazards. The safety department, in cooperation with the mechanical division, can eliminate many potential hazards and thus make many departments a more desirable place in which to work.

As we have mentioned before, people are human and any inclination toward making their place of employment a better place in which to work is a step toward a closer relationship between employees and the management.

Statistics show that approximately 88 per cent of all industrial accidents are caused by employee or personal failure. The other 12 per cent are caused by improper physical conditions. These figures prove my point that human relations in improving any safety record are all important, since the employee angle gives rise to the greatest source of industrial accidents.

### MORE EFFICIENT MARKETING

A research project, seeking ways and means to reduce costs of foods by developing and promoting the construction of more efficient marketing facilities, has been approved by the U. S. Department of Agriculture under the Research and Marketing Act of 1946.

Department marketing specialists point out that physical handling accounts for the largest item of expense in the marketing of foods and farm commodities, and that such costs are unnecessarily high because of inadequate and antiquated marketing facilities and methods. In some cities, they add, it costs as much to move perishable foods from the city limits to consumers as it does to grow, pack, and transport the foods to the city. Labor-saving devices are also lacking in many marketing establishments, resulting in excessive and costly use of manual labor. These conditions raise the cost of distribution, restrict the volume of movement, and result in quality deterioration and wastage.

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Does your **BACON**  
**PACKAGE**  
look like a dishrag  
?

*Limp, greasy bacon packages annoy distributors, dealers, consumers, and lessen your quality reputation.*

*Lightproof*  
**mullinix**  
**BACON PACKAGING**  
**IS RIGID!**

Mullinix is the new, perfected wrapper which folded around bacon gives you a straight-edged, RIGID package that is greaseless, clean and attractive!—

The Mullinix Bacon Package is lightproof . . . prevents discoloration.

The Mullinix Bacon Package is grease proof, moisture proof . . . keeps the bacon firm and fresh . . . can be opened and closed without getting grease on the fingers.

The Mullinix Bacon Package is beautiful, flat, RIGID, compact . . . easy to carry . . . easy to store . . . easy to display.

The Mullinix Bacon Package saves you up to 25% man hours in packaging operations . . . self-seals . . . assures uniformity.



Mullinix allows freedom in design for selling and quality appearance . . . lets your brand above all inspired packaging.

Western Waxed Paper Co.  
Division of Crown-Zellerbach Corp.  
Box 2444—Terminal Annex  
Los Angeles (54)





# PAINT RIGHT THROUGH WET FILM WITH DAMP-TEX LIQUID PORCELAIN-LIKE ENAMEL

**C**HECK the following performance facts about this amazing enamel... then write us for complete details of our no-risk trial offer. (1) One coat of Damp-Tex covers. (2) Forces out moisture and dries overnight into porcelain-like waterproof film despite presence of moisture. (3) Sticks to wet or dry wood, metal, concrete, plaster and masonry. (4) Kills Rust, Rot, Dingo, Bacteria and Fungus\*. (5) One gallon covers approximately 350 sq. ft. of porous surface, 450 sq. ft. of non-porous surface. (6) Will not check, peel, sag, soften or fade. No flavor-tainting odor. (7) Dries free of brush marks, may also be sprayed. Comes in colors and white.

\*With Pre-Treatment.

**FREE!**

On the recommendation of the 4000 plants that use Damp-Tex, send for free descriptive folder K, also details of our offer to ship you a trial order of Damp-Tex absolutely at our risk.



# DAMP-TEX

## THE WET SURFACE ENAMEL

### ACID TEST

Damp-Tex is unaffected by lactic and other common food acids.



### STEAM TEST

Damp-Tex is unaffected by live steam common to many plants.



### WASHING TEST

Constant moisture and repeated washings will not soften or in any way harm Damp-Tex.



### FUNGUS TEST

Pre-Treated Damp-Tex will resist fungus, mold or mildew on the surface to be painted.



### MOISTURE TEST

Water soaked bricks painted with Damp-Tex and dried in the sun prove the film will not blister or break.



### CAUSTIC SOLUTION TEST

Two to three percent caustic washing solutions are not injurious to Damp-Tex Enamel.

**STEELCOTE MFG. CO. GRATIOT at THERESA ST. LOUIS, MO.**





*"We felt Cerelose rated special recognition  
for product improvement."*



**FLAVOR**

**COLOR**

**QUALITY**

**STEPS UP**

**CORN PRODUCTS SALES COMPANY**  
17 Battery Place • New York 4, N. Y.

## Mayer on Meat Prices

(Continued from page 17.)

"Commenting further on the present situation it cannot be said that meat is in short supply. Beef supplies have been particularly plentiful in 1947, and a total estimated meat production (not including lard) of 23,000,000,000 lbs. for 1947, has been exceeded only in 1943, 1944, and 1945. It will result in a domestic consumption of around 158 lbs. per capita which is higher than any year since 1908. However, even greater production is needed to meet present domestic and world needs."

Pointing out that since present prices stem from the high level of national income and the strong demand for meat, Mayer said:

"A return of price control will not change this situation, for no artificial restraints can change the size of the national 'meat fund.' Only a reduction in total national income will do that. Consequently the excess funds available over any artificial price structure will be the fuel for the prompt revival of black markets which are inevitable under any system of price control. This would be especially true in times of peace.

"To what extent are packer profits involved in the higher price structure now prevailing for meat? The American packing industry has often been cited by economists as representing a

close approach to optimum functioning in that it performs an enormous and essential task of production under keenest competitive conditions at an extremely narrow margin of net profit. For the 21 year period (1925 to 1945 inclusive) the average net earnings of the entire industry, as reported by the U. S. Department of Agriculture, were only 1 per cent per dollar of sales. Ten or fifteen individual American companies in other industries generally showed during these years greater earnings than the entire meat packing industry, although the annual dollar sales of the meat industry were usually at or close to the highest level of any.

"In summary reports published by the Bureau of Internal Revenue for past years from 200 to 400 of approximately 900 meat packing companies making income tax returns show no net profit at all. This would indicate that in our industry at least, earnings are largely the measure of superiority of the more efficient concerns over the marginal concerns of the industry. Therefore these earnings cannot be construed merely as a charge upon the public but rather as the measure of success of some companies in the elimination of waste and superior utilization of raw materials."

In closing Mayer asked the committee not to regard lightly the function of price in a free economic society.

"It is the most efficient rationer of

commodities available to society," he declared. "Its function is to retard the consumption of articles which are too much in demand in favor of others which are more plentiful. At the same time higher prices stimulate as nothing else can or ever has, the best remedy for high prices—namely, increased production. While it is true that the present era is extraordinarily favorable to the agricultural producer, it is upon him that we must rely for our food and fibre. Artificial lowering of prices might well bring about reduced agricultural output when continued maximum output is needed for years to come."

## FREIGHT RATES UP 10%

The Interstate Commerce Commission this week granted the railroad petition for authority to make an immediate increase of 10 per cent in freight charges to cover increased wages and other costs. The increase will be made effective by all carriers within the next few days. The increase authorized is upon all freight charges of the railroads and, in general, it will be accomplished by increasing freight bills based on present charges by 10 per cent. Excluded from the charges to be raised are those for refrigeration and the transportation tax. Before applying the 10 per cent increase to the freight bill, railroads should exclude tax and refrigeration charges.

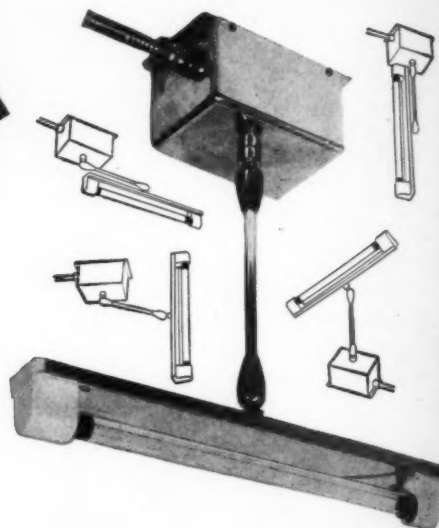
**HERE IT IS!**

## HANOVIA'S NEW LEATHERY LAMP

The Most Efficient Ultraviolet Germicidal Lamp Science Has Produced For Killing Airborne Bacteria and Preventing Shrinkage, Mold, Slime and Decay of Various Foods.

So before buying any germicidal equipment be sure to contact Hanovia, the world's oldest and largest manufacturers of Ultraviolet Lamps for Industry, the Medical Profession and the Home.

At your request we will make a study of your requirements and without obligation submit plans to cut down your maintenance costs and help you produce better products. Write Dept 362.



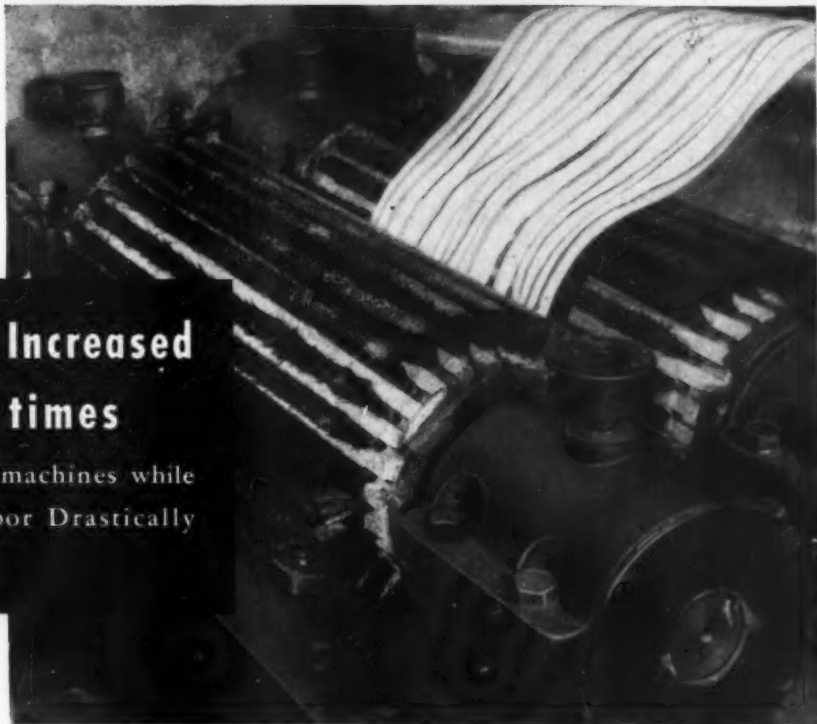
Hanovia Engineers have incorporated in Letheray the newest scientific developments for effective irradiation—many not present in other so-called germicidal lamps.

The new Letheray is Flexible. It can be placed in practically any desired position—as can be seen in the illustration—vertical or horizontal—flush with ceiling, out of the way or dropped into lower air, attached to wall or mounted wherever most practical.

# STOP RUNAWAY COSTS...

## Brush Life Increased 4 to 7 times

on sausage casing machines while  
Maintenance Labor Drastically  
Reduced



**P**ACKING plants that installed Fullergript metal-backbone, independent-mounting brush strips on sausage and beef casing machines have both increased brush life and saved maintenance time. Because with Fullergript the soft bristles are held . . . not in tufts . . . but in continuous, very densely packed strips, anchored in a rustless metal backbone, you find much greater resistance to wear . . . so that packers report 4 to 7 times more brush life.

Moreover, with Fullergript you make replacements without disturbing the machine. The independent Fullergript strips are fastened by set-screws to the core, which is left undisturbed in its journals.

Attaching the brush strips is done by company maintenance men in a few minutes. Not only is maintenance expense reduced but the machinery is kept in production more steadily. For complete details write to . . .

FULLERGRIP DIVISION  
THE FULLER BRUSH COMPANY  
DEPT. 380 • HARTFORD 2, CONN.

FULLER  GRIP

Anchored Metal Backbone  
Power Brush Assemblies

# It's COMFORT You Want



REAR WINDOW VISION  
INCREASED 60%

DOOR OPENINGS  
FOUR INCHES WIDER

3-POINT CAB  
MOUNTING AND  
RUBBER STABILIZERS

SEATING WIDTH  
INCREASED 8 INCHES

73 INDIVIDUALLY  
WRAPPED SPRINGS

TUBULAR FRAMED  
ADJUSTABLE SEATS

WINDSHIELD VISION  
INCREASED 20%

FAMOUS BALL  
BEARING STEERING

EASIER CLUTCH  
PEDAL ACTION

CIRCULATING FRESH  
AIR VENTILATION

RADIO AVAILABLE  
IF YOU WANT IT

COMPLETE INSULATION  
AND SOUNDPROOFING

## See the *Brand New* GMC Postwar Cab

There's no truck cab on the road that can surpass a new light-medium duty GMC in advanced features. See what's been done to add to the comfort of truck riding. Look what's been done to take the work out of truck driving. There's more roominess than drivers have ever known before. The fresh air ventilation system is the equal of that in the finest passenger cars.

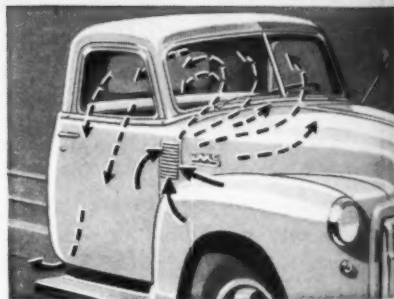
These new light and medium duty GMC models give you much more for your money in riding comfort and driving convenience. And they give you more in good looks . . . in safety . . . in dependable performance . . . in rugged construction and extra value all the way through!

GMC TRUCK & COACH DIVISION • GENERAL MOTORS CORPORATION

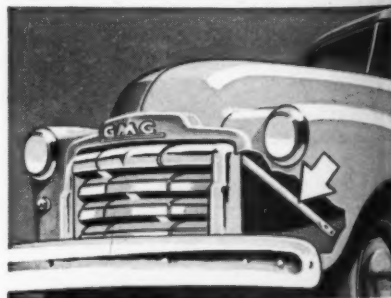
THE TRUCK OF VALUE



GASOLINE • DIESEL



GMC's new cabs circulate fresh air by a revolutionary ventilating system. And you can have forced air heating and defrosting, too, if desired.



New GMC grilles incorporate a protecting bar of heavy bumper stock at top and sides. Frame mounting and angle bracing add greater strength.



# MERCHANDISING *Ideas and Trends*

## MEAT BOARD'S NEW RECIPE BOOK READY

The new 1948 meat recipe book, published by the National Live Stock and Meat Board for use by the meat industry as a promotional piece, is off the press, the Board announced this week. The book, entitled "Your New Meat Cook Book," is available to packers in quantity, at cost price.

Space is provided on the front cover for imprinting the firm's name and address, and thus converting the book into an individual and personalized promotion piece. It is suitable to use for distribution at Christmas time or New Year's or throughout the year.

The cover is attractively printed in three colors for maximum eye appeal. Illustrations and actual photographs of meat dishes are spotted throughout.

The book has been prepared with an eye to current conditions, and contains a brand-new collection of 81 practical and appealing recipes, including all cuts of beef, pork, veal, lamb; variety meats, sausage, leftover meats and dishes made with lard.

In addition, other special features of the book are such things as helps for the homemaker on building a variety of menus around meat, and step-by-step instructions on cooking meat by the basic methods. One section lists all the different cuts of meat available to the homemaker and classifies them as to the correct methods for cooking.

For a number of years the National Live Stock and Meat Board has published annual meat recipe books in answer to increasing demands from the trade for these promotional pieces. Anyone wishing additional information about "Your New Meat Cook Book" may secure it, together with a sample copy, by writing to the National Live Stock and Meat Board, 407 So. Dearborn st., Chicago 5, Ill.

## Stark, Wetzel Co. Signs Abbott & Costello Show

Abbott and Costello, well known radio, stage and screen comics, have been signed by Stark, Wetzel & Co., Inc., Indianapolis, Ind., for a half hour weekly radio show to be broadcast directly from Hollywood each Wednesday evening from 8 to 8:30 via the ABC hookup over station WISH in Indianapolis and WHBU in Anderson, Ind. The program is one of the major steps in the company's new promotional campaign.

Generally considered one of the most popular comedy teams in all show busi-

## THE 'NATURAL' ALL-PURPOSE SHORTENING



LOOK FOR THE YELLOW CARTON WITH THE RED, WHITE AND BLUE SEAL AND BARF

*-the same shortening Mother used*

- 1—the most **ECONOMICAL** SHORTENING . . .
- 2—highest in **NUTRITIVE VALUE** . . .
- 3—97% **DIGESTIBLE** . . .
- 4—rich in **ENERGY** . . .
- 5—makes **TENDER, FLAKY** pie crust . . .
- 6—makes **GOOD CAKES, BETTER** . . .
- 7—for fine **BISCUITS** and **BREAD** . . .
- 8—excellent for **FRYING** . . .
- 9—adds **FLAVOR** to other foods . . .
- 10—an **ALL-PURPOSE** SHORTENING . . .

# LARD

—has 25% more shortening power than any hydrogenated cotton seed oil . . .  
—recognized cookery experts substantiate the claim that lard excels for "deep fat" frying at 350 to 355 F.—30 to 40 lower than hydrogenated oils . . .  
—Medical Science proclaims that "LARD has twice the heat and energy value of other sugar or starches . . .  
—it also an excellent food for human diet" . . .  
—it is a natural animal fat having the same percentage of digestibility as butter—87% . . .  
—has the greatest plastic workability range at all temperatures . . .  
—is used as shortening by the world's largest producers of baked goods . . .  
—PENNY FOR PENNY IT GIVES YOU A GREATER VALUE THAN ANY OTHER SHORTENING—REGARDLESS OF CLAIMS . . .

*-taste-tested*

**Bestmaid**  
BRAND  
*-a treat to repeat*

**QUALITY MICHIGAN MEAT PRODUCTS**

**DETROIT PACKING COMPANY**

**HAMS·BACON·SAUSAGES  
LUNCHEON MEATS  
BEEF·LAMB·PORK·VEAL**

## PACKER "TELLS ALL" ABOUT LARD IN HIS ADVERTISING

Many industrial firms have adopted the technique of telling the full story about their products in their advertising. The Detroit Packing Co. in its newspaper advertising not only lists all the advantages of lard, but also gives the housewife convincing scientific and medical reasons for choosing this shortening.

## Survey of Urban Illinois Buyers' Habits Completed

Approximately 44 per cent of urban Illinois families regularly purchase luncheon meats, according to figures obtained in the recent second annual Illinois consumer analysis covering 41 cities outside Chicago. Spam was the leading brand with 56.9 per cent of consumer families or an indicated total of 100,688 out of 403,138 families surveyed. Treet was second and Prem third.

These figures are contained in Volume

3 of the 15-volume analysis which was announced this week by Illinois Daily Newspaper Markets, Inc., Springfield, Ill. In addition to information covering the 41 cities as a whole, the data book offers a summary of brand preferences and buying habits, broken down and shown individually for each market.

Summary results show that lard has a 43.9 per cent usership among the families surveyed, as contrasted with 78.8 per cent usership for vegetable shortenings. Leading lard brands are Swift & Company's with 36.9 per cent or 65,305 buyer families in the cities covered, and Armour and Company with 21.7 per cent. Other packers manufacturing lards purchased by more than 1 per cent of the families include Rath's, Luer Brother's, Cudahy's, Mayrose and DuQuoin, in that order.

The complete results of the analysis in volume form, when ready for general distribution, will be made available to meat packers.

### MID DIRECTORY CHANGES

The following directory changes have been announced by the USDA.

**Meat Inspection Granted:** American Home Foods, Inc., Clapp's Baby Food Division, Simpson and Superior sts., Elkhart, Ind.; H. W. Lay & Co., Inc., 294-300 Central ave. SW., Atlanta, Ga.; Central Beef Co., 85 S. Market st., Boston 9, Mass.; Mark Herbst, Inc., 222 Frelinghuysen ave., Newark 5, N. J.;

Frank Perretta Meat Co., Brier Hill, N. Y.; Chinese Food Products Co., rear 4746 Liberty ave., Pittsburgh 24, Pa.; Ba-Kon Chip Co., Inc., 2596 W. Ninth ave., Gary, Ind., and Joe Doctorman & Son Packing Co., Inc., 3400 S. Ninth st. W., mail P. O. box 2137, Salt Lake City.

**Meat Inspection Withdrawn:** Walter Lux, 388 Salem st., Woburn, Mass.; Imperial Meat Packing Co., Thirteenth and N sts., mail P. O. box 608, Imperial, Calif.; Delsea Meat Co., E. Delsea Drive, Pitman, N. J.; Louis M. Berman, Inc., Grand Army Highway, west of Beulah rd., Westport, Mass.; Davenport Packing Co., R. F. D. No. 2, Davenport, Ia.; Ritz Foods, Inc., 79-81 Park pl., New York 7, N. Y.; Famous Foods, Inc., 294-300 Central ave. SW., Atlanta, Ga.; Real Packing Co., 2710 Poplar ave., Chicago 8, Ill.; Min Sun Trading Co., 2228 S. LaSalle st., Chicago, Ill.; Deerfield Packing Corp., Upper Deerfield Township, Bridgeton, N. J.; Lipoff's Wholesale Meats, 828 Callowhill st., Philadelphia, Pa., and Angelus Meat Co., 3712 S. Soto st., Los Angeles, Calif. **From subsidiary:** Hebrew National Kosher Sausage Factory, Inc., under establishment 552, Hebrew National Kosher Sausage Co., Inc., 178 S. Elliott pl., Brooklyn, N. Y., and Butler Packing Co., and Dennison's Foods, under establishment 628, Wm. Edris Co., 7519 E. Marginal way, Seattle, Wash.

**Meat Inspection Extended:** Karl Seiler & Sons, 4051-4059 N. Fifth st., Philadelphia, Pa., to include Polish Hams, Inc.

**Horse Meat Inspection Withdrawn:** Victory Packing Co. No. 2, Crows Landing rd., Modesto, Calif.; Pliny Gross, 259 Waterman ave., Colton, Calif.; Pacific Meat Packing Co., Route 1, Box 228, Crows Landing, Calif., and Acme Poultry Products Co., 3311 Dublin blvd., Hayward, Calif.

**Change in Name of Official Establishment:** Kensington Meat Corp., Napoleon rd., Bowling Green, O., instead of Bowling Green Meat Packing Co.; Morris Rifkin & Sons, Inc., Union Stock Yards, S. St. Paul, Minn., instead of Food Fair Stores, Inc.; St. Croix Livestock Association, Inc., Estate St. Johns, mail P. O. box 587, Christiansted, St. Croix, V. I., instead of The Virgin Islands Co.; M. Rothschild & Sons, Inc., Thirty-eighth and M sts., Omaha 7, Nebr., instead of M. Rothschild & Sons; Cherryvale Packing Co., Inc., S. Liberty rd., Cherryvale, Kans., instead of Vance Packing Co., Inc.; Penn Packing Co., P. O. Box 121, Royaltown, Pa., instead of Penn Abattoir Co., and Superior Meat Products, Inc., 1700 Monroe st., Gary, Ind., instead of Superior Meat Products.

**Change in Address of Official Establishment:** Campbell Soup Co., 2550 W. Thirty-fifth st., Chicago 32, Ill., instead of Thirty-fifth and Rockwell sts.

**Animal Foods Inspection Granted:** The Quaker Oats Co., Marion, O. (substation, Columbus, O.); Armour and Company, Joy, Central, and James sta., Kansas City 18, Kans., and Pedrick Laboratories, U. S. Highway No. 64; mail P. O. box 306, Sand Springs, Okla.



*is an accepted food*

Nutritionists, physicians and consumers generally, agree that milk is the one food which should be liberally included in all diets.

Use nonfat dry milk solids in your sausage and meat loaves and capitalize on its value and acceptance.

Yes, nonfat dry milk solids is a *food* — not a filler! It is an improver of first rank in sausage making.

AMERICAN DRY MILK INSTITUTE, Inc., 221 N. La Salle St., Chicago

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1, 1947



*Today's shopper  
doesn't like  
to play  
"hide and seek"*

The product that quickly shows its value at the point of sale appeals to today's efficient shopper. In addition to telling her what she wants to know about size, color, quality, price, etc., it often reminds her of a need or suggests a use—rings up the impulse sales that account for 38 per cent of purchases in super markets according to a recent survey.

Alert retailers throughout the country are realizing more and more the sales power of visibility; are prone to give Cellophane packaged products the preferred display spots. E. I. du Pont de Nemours & Co. (Inc.), Cellophane Division, Wilmington 98, Delaware.

## DuPont Cellophane

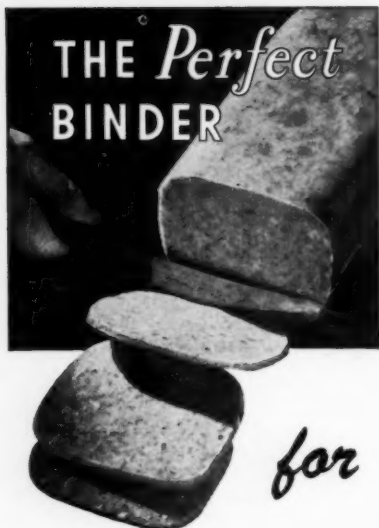
Shows what it Protects — at Low Cost

BETTER THINGS FOR BETTER LIVING...THROUGH CHEMISTRY





# THE Perfect BINDER



for

**WIENERS, BOLOGNA  
Specialty Loaves**

**HOLDS THE "SPRING"**

Tight casings—the "spring" of freshness is where Special X soy binder does its work. You'll find improved eating quality in even the best meats—and soy gives a lift to any product.

**HOW TO USE IT**

Soy flour or Grits is used in the same manner as any other binder. Some say they like Special X and Meatone Grits in combination with cereal or milk. Many prefer straight soy binder. We suggest you try them both ways.

**Write for FREE Samples**

**Special X  
SOY FLOUR**

**Meatone  
GRITS**

**SPENCER  
KELLOGG  
AND SONS, INC.  
DECATUR 80, ILLINOIS**

## Emergency Feed Program

(Continued from page 23.)

and fill these only three-fourths full; 4) provide green feed daily; 5) sell all male birds unless you are producing hatching eggs; 6) declare war on rats; 7) eradicate lice on birds and mites in the house; 8) use poultry manure to increase crop yields; 9) store feed in cool, dry, well-ventilated places and reduce feed spoilage, and 10) use only better-bred birds for efficient use of feed.

### VII. Sheep Campaign

1. Lamb and mutton should be made with a minimum of corn and other feed grains during this emergency.
2. Full use should be made of silage and by-products.
3. Wheat pasture should be fully used.

STATEMENT OF THE OWNERSHIP, MANAGEMENT, CIRCULATION, ETC., REQUIRED BY THE ACT OF CONGRESS OF AUGUST 24, 1912, AS AMENDED BY THE ACTS OF MARCH 3, 1933, AND JULY 2, 1946, OF THE NATIONAL PROVIDER published weekly at Chicago, Illinois, for October 1, 1947.

State of Illinois, County of Cook, ss. Before me, a notary public in and for the State and county aforesaid, personally appeared Lester I. Norton, who, having been duly sworn according to law, deposes and says that he is the Business Manager of The National Provisioner, and that the following is, to the best of his knowledge and belief, a true statement of the ownership, management (and if a daily, weekly, semi-weekly or tri-weekly newspaper, the circulation), etc., of the aforesaid publication for the date shown in the above caption, required by the act of August 24, 1912, as amended by the acts of March 3, 1933, and July 2, 1946 (section 537, Postal Laws and Regulations), printed on the reverse of this form, to wit:

1. That the names and addresses of the publisher, editor, managing editor, and business managers are:

Publisher, The National Provisioner, Inc., 407 S. Dearborn St., Chicago 5, Ill.  
Editor, Edward R. Swem, 407 S. Dearborn St., Chicago 5, Ill.  
Managing editor, None.

Business manager, Lester I. Norton, 407 S. Dearborn St., Chicago 5, Ill.

2. That the owner is: The National Provisioner, Inc., 407 S. Dearborn St., Chicago 5, Ill.; Paul P. Aldrich, 21 Georgia Ave., Ferguson, Mo.; Edwin C. Aldrich, 520 Humiston Drive, Bay Village, Ohio; Mason P. Aldrich, 520 Humiston Drive, Bay Village, Ohio; Helen May Bennett, 520 Humiston Drive, Bay Village, Ohio; Franz Borchmann, 407 S. Dearborn St., Chicago 5, Ill.; E. O. H. Cillie, 282 Flatbush Ave., Brooklyn, N. Y.; Frieda S. Heyn, Hotel Carteret, West 23rd Street, New York, N. Y.; Ernest V. Heyn, 1 Gracie Square, New York, N. Y.; Laura B. McCarthy, 82 Carly Ave., Yonkers, N. Y.; Thomas McElean, 233 Broadway, New York 7, N. Y.; Lester I. Norton, 407 S. Dearborn St., Chicago 5, Ill.; Alma Von Schrenk, 400 East 47th St., New York, N. Y.; Edward R. Swem, 407 S. Dearborn St., Chicago 5, Ill.; Harvey W. Wernecke, 407 S. Dearborn St., Chicago 5, Ill.; Thomas L. Young, Hotel Marcy, 720 West End Ave., New York, N. Y.; Alice M. Young Estate, 720 West End Ave., New York, N. Y.

3. That the known bondholders, mortgagees, and other security holders owning or holding 1 percent or more of total amount of bonds, mortgages, or other securities are: None.

4. That the two paragraphs next above, giving the names of the owners, stockholders, and security holders, if any, contain not only the list of stockholders and security holders as they appear upon the books of the company but also, in cases where the stockholder or security holder appears upon the books of the company as trustee, or in any other fiduciary relation, the name of the person or corporation for whom such trustee is acting, is given; also that the said two paragraphs contain statements embracing affiant's full knowledge and belief as to the circumstances and conditions under which stockholders and security holders who do not appear upon the books of the company as trustees, hold stock and securities in a capacity other than that of a bona fide owner; and this affiant has no reason to believe that any other person, association, or corporation has any interest direct or indirect in the said stock, bonds, or other securities than as so stated by him.

5. That the average number of copies of each issue of this publication sold or distributed, through the mails or otherwise, to paid subscribers during the twelve months preceding the date shown above is 8,685.

LESTER I. NORTON, Business Manager  
Sworn to and subscribed before me this 8th day of October, 1947.

(My commission expires Sept. 7, 1948.)  
Gertrude Carey

4. Lambs, especially, should have access to lush pasture.

5. Parasites and worms need control and elimination. Easily applied remedies are available.

### VIII. Horse and Mule Campaign

1. Do not feed grain to idle horses and mules.
2. Sell work stock for which there is little or no need.
3. Use of corn and other grains for pleasure horses should be reduced to a minimum.

### IX. Rat, Weevil and Waste Campaign

1. *Kill rats*; it is now easy to do. There are over 5,000,000 in Iowa—100,000,000 in U. S. A rat can eat 50 lbs. of corn and waste 50 to 100 lbs. more.

2. Antu (Du Pont) is a new and efficient rat killer. Red squill and barium carbonate are considered two of the most effective poisons.

3. Cleaning up trash and piles of material about farmsteads is the most important permanent step toward rat reduction.

4. *Kill the weevil*—Alabama authorities estimate that corn weevils probably eat as much in the state as do livestock and poultry combined.

5. Corn piled on the ground, broken cribs, leaking granaries, mice, birds, rodents of various kinds waste and destroy many tons of grain each year.

### SWIFT PATENTS AVAILABLE

Swift and Company and its subsidiaries have just placed 443 patents on the register of patents available for licensing, the Patent Office, Department of Commerce, announced this week. By this action Swift publicly announces that these patents are available for licensing by other firms and individuals on terms to be agreed upon.

The patents which fall within 11 broad classes were developed in connection with the processing, distribution and sales of meats, meat products and related commodities by the corporation. They cover butchering and slaughtering; fats and oils; soaps, glycerine and cleansers and other processes and commodities. Twenty-one of the patents relate to plant food.

Descriptions of some of the patents as filed with the Patent Office indicate that they are adaptable for use in other industries not directly connected with the processing of foods.

About 18,000 patents have been listed by firms and individuals since the register was established in May, 1945 to provide a medium of contact between patent owners and firms seeking new devices and products to manufacture. It was initiated to expedite utilization of inventions and aid employment.

Inquiries concerning the patents just listed should be addressed to Swift and Company, Union Stock Yards, Chicago.



# TO INCREASE PROFITS... reduce packaging costs with



## ANCHORGLASS Standard Containers

- Speed production
- Easy, fast filling
- Fast labeling
- Simplify inventories
- Reduce shipping costs
- Lightweight—strong
- Cost less than  
non-standard shapes

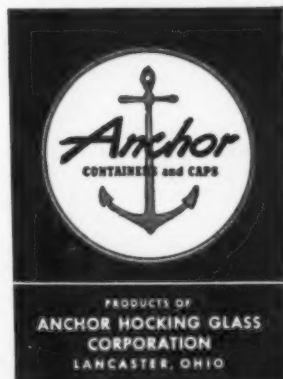
**T**HE adage "A penny saved is a penny earned" is a most timely one to consider when analyzing your packaging costs. The production advantages of Anchorglass standard containers on your lines can mean a great many pennies saved and more profitable operations for you. Here's how:

Standard shapes speed production—handle faster than odd-shaped containers. You'll get long production runs with minimum downtime for changeovers... at the same time simplifying your glass container

inventory problem. And standard, rounded shapes mean simplified, fast label application.

Shipping costs are reduced because Anchorglass standard containers are lightweight. There's economy in cartons, too, because standard shapes waste no space—permit the use of smaller cartons. And naturally, Anchorglass standard containers cost less than non-standard shapes.

It's a fact that if you can keep costs down, profits will go up. And you can do just that with Anchorglass standard containers.



Tune in "Crime Photographer  
every Thursday evening, entire  
Coast-to-Coast Network, CBS.

# for Power or Process piping . . . everything's in the CRANE line

Valves, fittings, or pipe line accessories . . . pipe or shop-fabricated piping units . . . whatever you need for new installations or replacements . . . most likely Crane supplies it. And with good, dependable quality in every single item.

On this water treating installation, for example, here's how the complete Crane line helps simplify the whole piping job. You specify from one catalog . . . get everything on one order to your local Crane Branch or Wholesaler. From start to finish, the job moves fast and smooth . . . with good piping performance assured. Because when you standardize on Crane materials, you get this 3-way advantage:

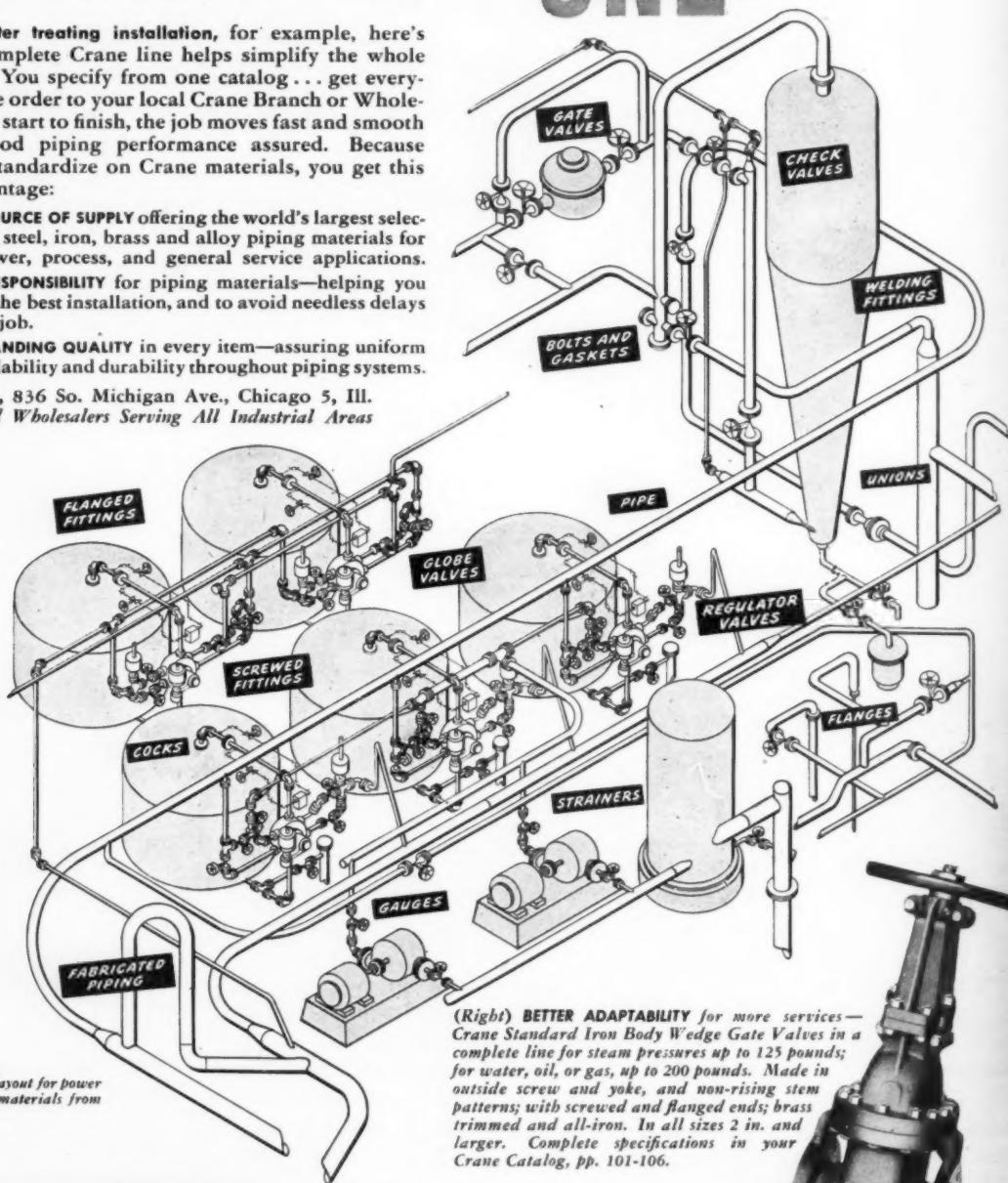
**ONE SOURCE OF SUPPLY** offering the world's largest selection of steel, iron, brass and alloy piping materials for all power, process, and general service applications.

**ONE RESPONSIBILITY** for piping materials—helping you to get the best installation, and to avoid needless delays on the job.

**OUTSTANDING QUALITY** in every item—assuring uniform dependability and durability throughout piping systems.

CRANE CO., 836 So. Michigan Ave., Chicago 5, Ill.  
Branches and Wholesalers Serving All Industrial Areas

**ONE**  
SOURCE OF SUPPLY  
RESPONSIBILITY  
STANDARD OF QUALITY



Water treating layout for power plant . . . piping materials from Crane.

(Right) **BETTER ADAPTABILITY** for more services—Crane Standard Iron Body Wedge Gate Valves in a complete line for steam pressures up to 125 pounds; for water, oil, or gas, up to 200 pounds. Made in outside screw and yoke, and non-rising stem patterns; with screwed and flanged ends; brass trimmed and all-iron. In all sizes 2 in. and larger. Complete specifications in your Crane Catalog, pp. 101-106.

**EVERYTHING FROM . . .**

VALVES • FITTINGS  
PIPE • PLUMBING  
AND HEATING

# CRANE

**FOR EVERY PIPING SYSTEM**

## INDUSTRY LABOR ACTIVITY

• The CIO United Packinghouse Workers union this week announced formation of an international committee to mobilize the organization's entire membership in support of packing plant workers on strike in Canada. The committee is asking financial contributions from individual members and large donations from each of the union locals in an effort to win the strike and combat an alleged packer attempt to smash the union.

More than 15,000 CIO members are involved in the walkout which has tied up all major Canadian plants from coast to coast for more than six weeks. The total was raised to 18,000 late this week when approximately 3,000 employees of independent firms voted to walk out in sympathy with strikers at the major plants. The union is demanding an average wage increase of 17c hourly and has thrown picket lines around plants of Swift Canadian Co., Ltd., Burns & Co., and Canada Packers.

The walkout is illegal in each of the Provinces save Saskatchewan because of legislation requiring arbitration before a strike. However, with the exception of the Quebec labor relations commission, which recently revoked certification of eight CIO locals in struck plants, none of the Provincial authorities has taken any action against the strikers and the Dominion government cannot interfere without consent of the Provinces.

• The National Labor Relations Board

is currently investigating charges of unfair labor practices under the Taft-Hartley labor law brought by the J. Fred Schmidt Packing Co., Columbus, O., against the Amalgamated Meat Cutters union (AFL) local which has been on strike at the company's plant since mid-August. The firm contends the union does not have a majority and that only 11 of the 79 employees are on strike. The union contends 20 of the plant's 35 production workers are out. In addition to pickets at the plant, the union has posted pickets in front of stores handling the firm's products.

• About 350 employees of the Armour and Company and Wilson & Co., Inc. refineries at Chattanooga, Tenn., have been out on strike for nine weeks in an effort to force the company to grant 6c hourly wage boosts. The locals are receiving financial aid from the international CIO packinghouse workers union and apparently are prepared to remain on the picket line indefinitely.

## MATERIALS HANDLING GROUP TO CONVENE JANUARY 12-16

The National Materials Handling Exposition will be conducted for the second year in the Public Auditorium, Cleveland, O., January 12-16, inclusive, it has been announced by Edwin J. Heimer, president of Barrett-Cravens Co., Chicago, and chairman of the exposition committee. More than 150 exhibitors, 60 per cent more than the number represented at the first show, already have contracted for booth space.

## New Trade Literature

**Fork Lift Trucks (NL 425):**—A new booklet describes the versatility of a line of 1,000-lb. fork-lift trucks for handling a wide variety of lift and haul chores. It is illustrated by photographs of the units in action in several industrial plants and presents tabloid descriptions of the work being performed.—Clark Equipment Co.

**Germicidal Lamps (NL 426):**—Two color folders dealing with the destruction of airborne germs through use of germicidal lamp units offer technical data and descriptions of the operation of various wall and all-purpose units. Photographs, charts and other illustrations are included.—Lustra Corporation of America.

**Gravity Conveyors (NL 427):**—A new two-color, 24-page catalog containing descriptions, specifications and photographs of the manufacturer's entire line of gravity conveyors is available. It groups together wheel and roller conveyors and includes a complete list of accessories.—Rapids-Standard Co., Inc.

**Marking and Coding Machines (NL 430):**—A new brochure describing 22 different industrial marking and coding units contains illustrations of each machine in operation and information regarding their applications. A handy index identifies the units according to the articles they are designed to mark or imprint.—Adolph Gottscho, Inc.

**Stainless Steel Equipment (NL 431):**—A new, 30-page color booklet describing the uses of stainless steel in the meat packing industry. Briefly traces the growth and development of the industry in its various phases. Copy and illustrations show the applications for stainless steel equipment in abattoirs, in sausage manufacture, in meat processing and in canning. Technical data on the equipment, plus engineering and construction features are included.—Allegheny Ludlum Steel Corp.

**Protective Coatings (NL 432):**—A new catalog on lithcote, a protective coating and lining process applicable to an unusually wide range of industries, presents technical data, descriptions of applications and photographs and other illustrative material. One entire section is devoted to applications in food processing industries.—Lithgow Corp.

**Steam Generators (NL 433):**—A brochure on steam generators includes operational data, engineering and construction features and other pertinent information. Specifications are included, plus dimension charts.—Preferred Utilities Manufacturing Corp.



### TRUCK CONVEYOR HAS POSSIBILITIES IN THE MEAT PLANT

Packer operating men may find some intraplant transport ideas in this conveyor installed in the new terminal of Consolidated Freightways, Inc., Portland, Ore. Motor trucks discharging cargo are unloaded to the right (in photo) and highway carriers loaded at left. The "merry-go-round" trolley conveyor's essential elements are: an 800-ft. long endless conveyor chain suspended on edge at 40-in. intervals from Link-Belt ball bearing trolleys, power-propelled at 100 ft. per minute along the bottom flange of a 4-in. steel I-beam track suspended from the ceiling joists. There are 54 takeoffs on the traveling chain to engage vertical masts of the four-wheel freight carrying carts, each holding up to 2,000 lbs. Masts of the carts are telescopic for easy raising or lowering to engage or disengage the chain takeoffs. Some 225 trucks of several different types are used in the operation. The conveyor system permits most of the actual dock area, 400 ft. x 80 ft., to be utilized. (Link-Belt photo.)

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (10-11-47.)

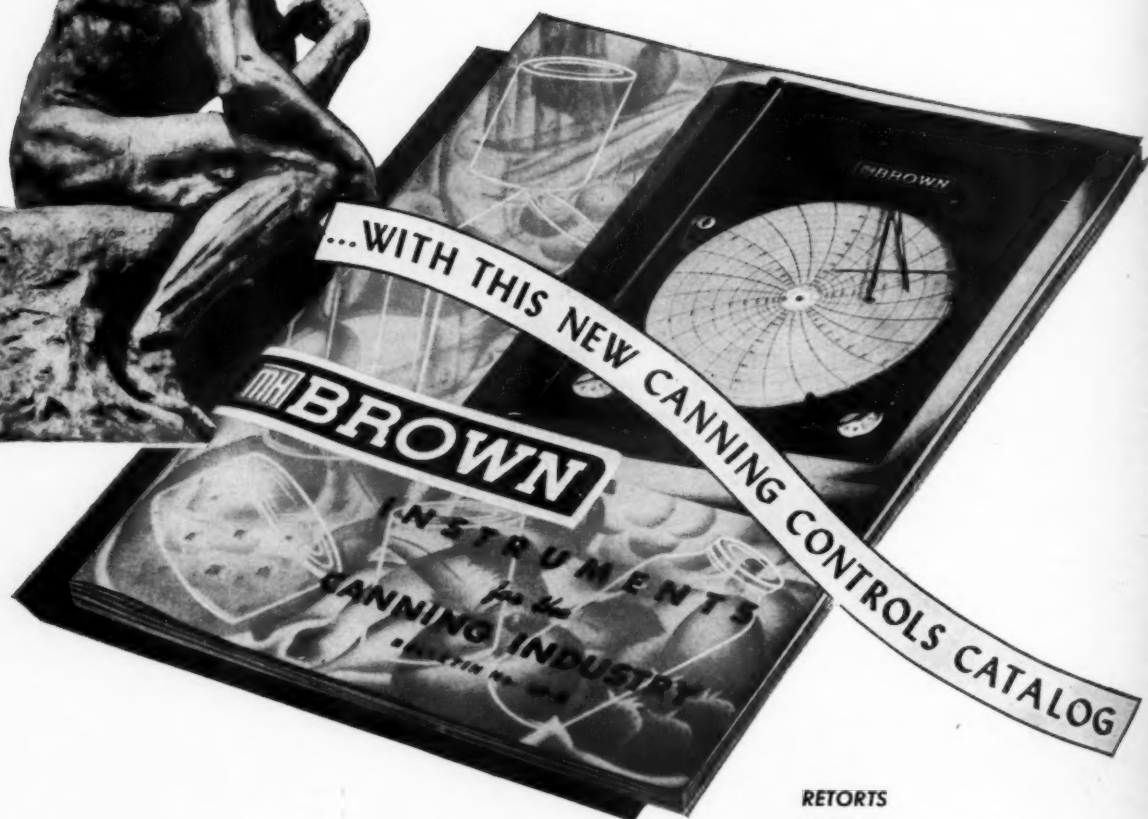
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Courtesy of the  
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To obtain your copy of this new catalog, write for Bulletin 12-8. There is no obligation, of course.

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# Lard Position Strengthened in Recent Weeks

**T**OTAL lard stocks on October 1, when reported, will probably show a decline of 15 to 20 per cent from the September 1 level of 163,263,000 lbs. Inventories as of October 1 should show almost the full effect of the special export allocations authorized in early August and of the small volume of direct purchases by the U. S. Department of Agriculture.

The turnaround in outlook for lard for the balance of 1947 and early 1948 came in August (see *THE NATIONAL PROVISIONER* of August 9, page 19) with the enlargement of exports and the coincident deterioration in the domestic corn crop to a point where it became apparent that hog feeding operations would be on a much smaller scale than had been expected earlier.

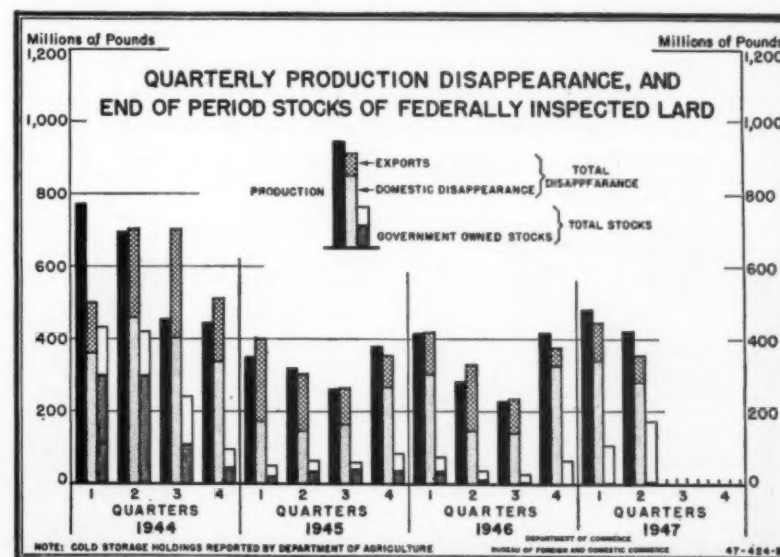
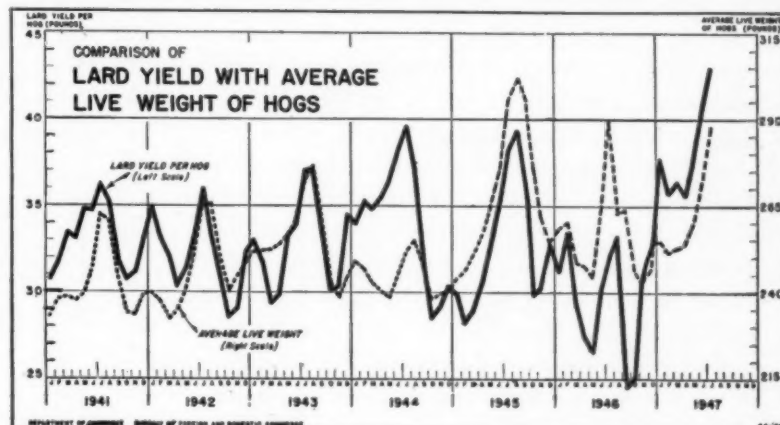
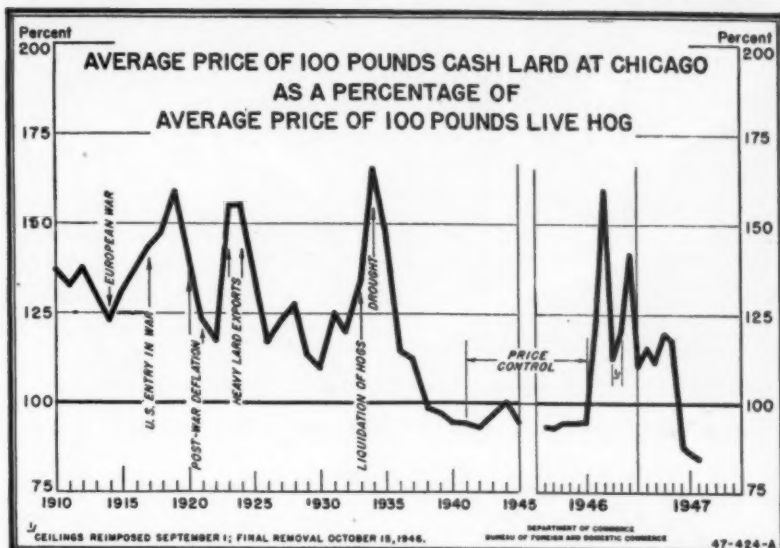
As a result, cash lard (loose) at Chicago has advanced from \$14.75 in the early part of August to \$25.00 as of October 6.

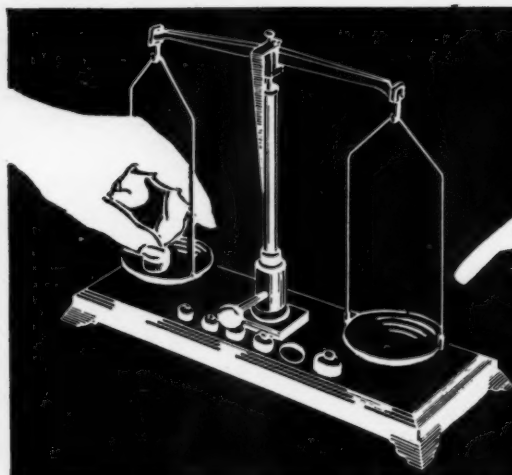
Although the danger that a large part of the sub-normal corn crop might be soft has now disappeared, the crop appears to be about 400,000,000 bu. short of estimated minimum domestic requirements and of such a size as to discourage finishing hogs at heavy weights. Hog marketings may be a little more orderly than had been expected earlier when frost damage to the corn crop was feared, but producers will be unable to expand production in the face of short grain supplies and a hog-corn price ratio which stood at 12.0 on October 1. Sow marketings appear to have been heavy in the late summer indicating that the fall pig crop may not be much larger, if any, than the 30,600,000 head saved in the fall of 1946.

Lard yield per head and per 100 lbs. live weight has been running from one-quarter to one-third higher this year than last but this spread will soon be reduced sharply. Lard supplies will also eventually feel the effect of a decline in hog marketings but the decrease in lard yield per hog will be the most important immediate factor in the expected reduction in lard production.

All these developments and possibilities, coupled with the fact that lard was undervalued around the middle of this year, have brought about the readjustment in prices. Unless lard fails to move into consumption at current levels, and export prospects decline, disappearance should balance or exceed production during the rest of this year and perhaps early next year.

The accompanying charts prepared by the Bureau of Foreign and Domestic Commerce show graphically some interesting facts about lard prices, yield, production and disappearance. Note the abnormal lard-hog price relationship which prevailed at midsummer this year and the poor position in which lard was frozen during the price control period.





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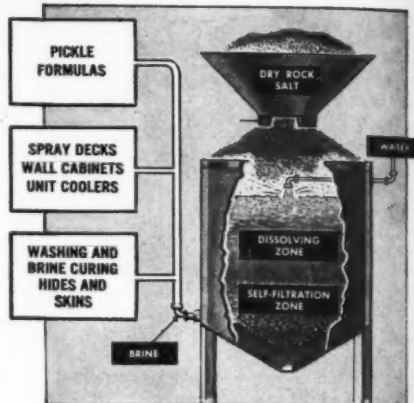
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for making brine

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# MARKET SUMMARY

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### Hogs—Pork—Lamb

#### HOGS

Chicago hog market this week: Top 50c lower but average up to all-time high; other markets steady to mostly 25c to 50c lower.

	Thurs.	Week ago
Chicago, top.....	\$29.75	\$30.25
4 day avg.....	28.90½	28.31
Kan. City, top.....	29.25	29.65
Omaha, top.....	29.50	30.00
St. Louis, top.....	29.75	29.75
Corn Belt, top.....	28.60	29.10
St. Paul, top.....	29.00	29.50
Indianapolis, top.....	29.50	29.75
Cincinnati, top.....	29.75	29.75
Baltimore, top.....	30.00	30.00
Receipts 20 markets		
4 days.....	243,000	234,000
Slaughter—		
Fed. Insp.*.....	738,000	719,000
Cut-out.....	180-220	240-
results.....	220 lb. 240 lb.	270 lb.
This week.....	\$.09 — \$.66	— \$1.91
Last week.....	+.28 — .36	— 1.86

#### PORK

Chicago:		
Reg. hams,		
all wts.....	48n	51n
Loins, 12/16.....	56@57	55@56
Bellies, 8/12.....	52½	55½
Picnics,		
all wts.....	38@38½	37@40
Reg. trimmings.....	42@43	36@38
New York:		
Loins, 8/12.....	59@61	58@61
Butts, all wts.....	55@57	52@54

#### LAMBS

Chicago, top.....	\$23.00	\$23.50
Kan. City, top.....	22.50	23.25
Omaha, top.....	22.00	22.00
St. Louis, top.....	23.00	23.75
St. Paul, top.....	22.50	23.50
Receipts 20 markets		
4 days.....	307,000	321,000
Slaughter—		
Fed. Insp.*.....	377,000	372,000
Dressed lamb prices:		
Chicago, choice.....	40@42	41@43
New York, choice.....	42@44	41@44

### Cattle—Beef—Veal

#### CATTLE

Chicago cattle market for the week: Steady to mostly lower; steers, weak to \$1.50 lower; heifers, 50c to \$1.50 lower; cows, 50c to \$1.50 lower; canners and outters, 50c to 75c lower; bulls, steady to 25c higher; calves, steady to \$1.00 lower.

	Thurs.	Week ago
Chicago steer top...	\$35.00	\$36.00
4 day cattle avg...	29.75	30.25
Chi. heifer top.....	30.50	30.00
Chi. bol. bull top.....	19.25	19.00
Chi. cut cow top.....	13.50	14.00
Chi. can. cow top.....	11.50	12.00
Kan. City, top.....	25.00	27.00
Omaha, top.....	31.75	35.00
St. Louis, top.....	34.00	30.00
St. Paul, top.....	33.00	36.00
Receipts 20 markets		
4 days.....	346,000	322,000
Slaughter—		
Fed. Insp.*.....	332,000	314,000

#### BEEF

Carcass, good, all wts.		
Chicago.....	45½@49	46 @49
New York.....	47 @49½	45½@49
Chi. cut., Nor..	24	25¼@25½
Chi. can., Nor..	24	25¼@25½
Chi. bol. bulls,		
dressed.....	29 @29½	28 @28½

#### CALVES

Chicago, top.....	\$27.50	\$27.00
Kan. City, top.....	23.50	23.00
Omaha, top.....	20.00	20.00
St. Louis, top.....	29.00	28.00
St. Paul, top.....	27.00	27.00
Slaughter—		
Fed. Insp.*.....	173,000	177,000
Dressed veal:		
Good, Chicago.....	33@38	34@39
Good, New York....	32@39	32@38

\*Week ended October 4.

### Hides—Fats—By-Products

#### HIDES

Chicago packer hides: Market active; 1½c higher.

	Thurs.	Week ago
Hvy. native cows.....	31½@32½	30@31
Nor. Calf		
(heavy).....	80	80
Nor. Calf (light).....	90	90
Nor. native,		
Kipskin.....	52½	52½
Outside Small Pkr.		
Native, all weight,		
strs. & cows.....	28 @32	27@31

#### TALLOW, GREASES, ETC.

Chicago tallow: Market eased after further advance over last week.

Fancy tallow..... 22 21@22

Chicago grease: Market easier after further advance.

Choice white grease..... 22 21@22

Chicago By-Products: Mostly lower.

Dry rend.		
tankage.....	*2.25	*2.35@ 2.40
10-11% tank.....	*11.00b	*11.50@12.00
Blood.....	*10.00	*10.50@11.00
Digester tankage		
60%.....	\$140.00	\$135.00
Cottonseed oil,		
Val. & S. E..	22ax	24pd

\*F.O.B. shipping point.

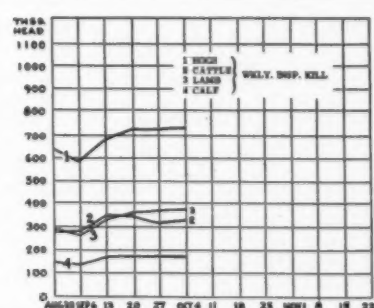
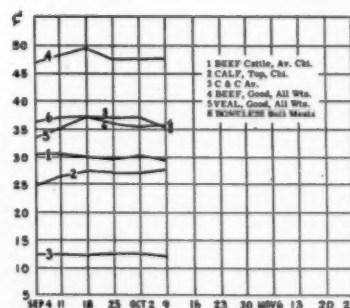
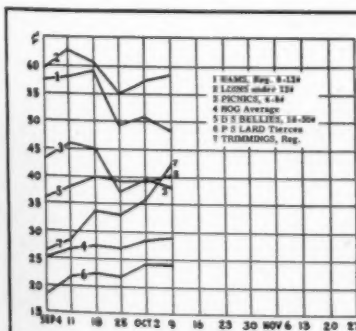
#### LARD

Lard—Cash.....	24.35b	24.00n
Loose.....	25.00b	24.50b
Leaf.....	24.00n	23.50n

#### CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended October 4, 1947:

	Week Oct. 4	Previous week	Cor. wk. 1946
Cured meats, pounds.....	25,782,000	28,995,000	3,975,000
Fresh meats, pounds.....	34,397,000	39,836,000	11,561,000
Lard, pounds.....	8,455,000	8,751,000	275,000





# Slaughter of Cattle, Hogs and Sheep Increased in Week Ended October 4

PRODUCTION of meat under federal inspection for the week ended October 4 totaled 299,000,000 lbs., the U. S. Department of Agriculture reported. While this was 5 per cent over the 285,000,000 lbs. produced in the preceding week, it was more than three and one-half times the 84,000,000 lbs. recorded for the like week in 1946.

Slaughter of cattle, hogs and sheep increased in the week ended October 4, compared with the preceding week.

Cattle slaughter was estimated at 332,000 head. This was 6 per cent above the 314,000 slaughtered in the previous week and nearly three and one-half times the 95,000 processed a year ago. Beef production was calculated at 155,000,000 lbs., compared with 144,000,000 during the preceding week and 42,000,000 in the same week a year ago.

Calf slaughter was estimated at 173,000 head. This was 2 per cent below the 177,000 recorded for the previous week but 80 per cent above the 96,000 in the same week last year. Output of inspected veal for the three weeks under comparison was 22,500,000, 23,400,000 and 11,900,000 lbs., respectively.

Hog slaughter was estimated at 738,000 head, which was 3 per cent above the 719,000 slaughtered during the preceding week and over eight times the 91,000 slaughtered the same week in 1946. Estimated production of pork was 106,000,000 lbs., compared with 103,000,000 lbs. the week before and 14,000,000 lbs. for the same period last year. Lard production totaled 23,100,000 lbs., compared with 22,900,000 in the previous week and 2,000,000 in the same week last year.

The number of sheep and lambs slaughtered during the week was estimated at 377,000 head. This was 1 per cent above the 372,000 reported for the preceding week and 1 per cent above the 375,000 recorded for the same period last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 15,800,000, 15,300,000 and 15,500,000 lbs., respectively.

## Canadian Strike Curtails Meat Exports to Britain

The six week old coast-to-coast strike of packinghouse workers in major Canadian plants has completely shut off shipments of frozen beef and pork to Britain and curtailed bacon shipments to such an extent that the present British ration, already meagre, is seriously threatened, an official of the Dominion Meat Board declared recently.

Bacon exports have been reduced from 5,000,000 lbs. weekly to less than 1,000,000 lbs., supplied by independent packing companies not yet affected in the walkout. Late this week, however, workers at independent companies voted to strike in sympathy with the strikers at the major plants, so that bacon shipments will now be halted entirely.

The situation, the spokesman said, has created consternation in Britain which had relied on Canadian bacon shipments to keep the ration up to current levels. Canada is committed to ship 265,000,000 lbs. of bacon to the UK this year, approximately 70 per cent of total British imports. The length of the strike will determine whether or not a cut will be made. Should the walkout end soon, officials believe, the backlog of bacon shipments could be caught up.

### ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week Ended	Week ended October 4, 1947 with comparisons								Total meat Prod. mill. lb.
	Beef		Veal		Pork (excl. lard)		Lamb and mutton		
	Number 1,000	Prod. mill. lb.	Number 1,000	Prod. mill. lb.	Number 1,000	Prod. mill. lb.	Number 1,000	Prod. mill. lb.	
Oct. 4, 1947.....	332	154.7	173	22.5	738	106.3	377	15.8	299.3
Sept. 27, 1947.....	314	143.8	177	23.4	719	102.8	372	15.3	285.3
Oct. 5, 1946.....	95	42.3	96	11.9	91	14.5	375	15.5	84.2

#### AVERAGE WEIGHT—LBS.

Week Ended	Cattle			Hogs			Sheep & lambs		
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Live
Oct. 4, 1947.....	904	466	236	130	248	144	96	42	12.6
Sept. 27, 1947.....	897	458	240	132	246	143	89	41	12.9
Oct. 5, 1946.....	891	445	226	124	264	159	92	41	8.3

#### LARD PROD.

Week	Per 100 lbs.	Total
Oct. 4, 1947.....	23.1	23.1
Sept. 27, 1947.....	22.9	22.9
Oct. 5, 1946.....	2.9	2.9

## HOG TEST RESULTS THIS WEEK SHOW POORER CUT-OUT MARGINS FOR ALL WEIGHTS

(Chicago costs and credits, first three days of week)

Total product values rose to slightly higher levels this week but live hog costs advanced more sharply, resulting in less favorable cutting results for all butcher stock. Light animals cut out with a 9c loss compared with a plus margin of 28c last week. Medium weights declined from a minus 36c margin to a minus 66c and heavy hogs regis-

tered a loss of \$1.91, a slight drop from last week.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago figures for the early part of each week.

	—180-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
	Pct. live wt.	Pct. fin. yield	Price per lb.	Per cwt. alive	Per cwt. yield	Value	Pct. live wt.	Pct. fin. yield	Price per lb.	Per cwt. alive	Per cwt. yield	Value	Pct. live wt.	Pct. fin. yield	Price per lb.	Per cwt. alive	Per cwt. yield	Value
Skinned hams	12.5	18.1	51.0	\$ 6.38	\$ 9.23	12.5	17.7	51.0	\$ 6.38	\$ 9.03	12.9	18.1	50.7	\$ 6.54	\$ 9.18	12.5	18.1	50.7
Picnics	5.6	8.1	39.0	2.18	3.16	5.6	7.7	38.3	2.07	2.95	5.3	7.4	38.0	2.01	2.81	5.6	8.1	39.0
Roston butts	4.2	6.1	52.5	2.20	3.20	4.1	5.8	52.0	2.19	3.02	4.1	5.7	50.5	2.07	2.98	4.2	6.1	52.5
Loins (blade in)	10.1	14.6	37.5	5.81	8.40	9.8	13.9	35.5	5.45	7.71	9.7	13.4	51.5	5.00	6.90	10.1	14.6	37.5
Bellies, S. P.	11.0	15.9	54.2	5.95	8.62	9.5	13.5	54.2	5.16	7.32	3.9	5.5	53.8	2.10	2.96	11.0	15.9	54.2
Bellies, D. S.	...	...	...	...	...	2.1	3.0	39.3	.83	1.18	8.5	12.0	39.3	3.33	4.73	...	...	...
Fat backs	...	...	...	...	...	3.2	4.5	18.5	.59	.83	4.5	6.4	19.5	.87	1.28	...	...	...
Plates and jowls	...	...	...	...	...	3.0	4.2	25.5	.76	1.07	3.4	4.8	25.5	.86	1.22	...	...	...
Raw leaf	2.2	3.2	28.5	.52	.75	2.2	3.1	28.5	.52	.73	2.2	3.1	28.5	.51	.73	...	...	...
P. S. lard, rend. wt.	13.7	19.9	24.9	3.41	4.96	12.2	17.3	24.9	3.04	4.31	10.1	14.5	24.9	2.51	3.61	13.7	19.9	24.9
Scareribs	1.6	2.3	44.5	.71	1.02	1.6	2.3	35.0	.56	.81	1.6	2.2	25.0	.40	.56	...	...	...
Regular trimmings	3.2	4.7	41.5	1.33	1.95	2.9	4.2	41.5	1.20	1.74	2.8	4.1	41.5	1.16	1.70	...	...	...
Feet, tails, neckbones	2.0	2.9	16.4	.33	.48	2.0	2.8	16.4	.33	.46	2.0	2.8	16.4	.33	.46	...	...	...
Offal and miscellaneous	...	...	...	.90	1.30	...	...	...	.90	1.28	...	...	...	.90	1.27	...	...	...
TOTAL YIELD AND VALUE	69.0	100.0	...	\$30.46	\$44.14	70.5	100.0	...	\$29.92	\$42.44	71.0	100.0	...	\$28.59	\$40.27	...	...	...
Cost of hogs	...	...	...	\$29.33	...	...	...	...	\$29.54	...	...	...	...	\$29.54	...	...	...	...
Condemnation loss	...	...	...	.14	...	...	...	...	.15	...	...	...	...	.15	...	...	...	...
Handling and overhead	...	...	...	1.08	...	...	...	...	.89	...	...	...	...	.81	...	...	...	...
TOTAL COST PER CWT.	...	...	...	\$30.55	\$44.27	...	...	...	\$30.58	\$43.38	...	...	...	\$30.50	\$42.96	...	...	...
TOTAL VALUE	...	...	...	30.46	44.14	...	...	...	29.92	42.44	...	...	...	28.59	40.27	...	...	...
Cutting margin	...	...	...	—\$ .09	—\$ .13	...	...	...	—\$ .60	—\$ .94	...	...	...	—\$ 1.91	—\$ 2.69	...	...	...
Margin last week	...	...	...	+.28	+.41	...	...	...	+.36	+.51	...	...	...	1.86	2.62	...	...	...



# CUDAHY'S

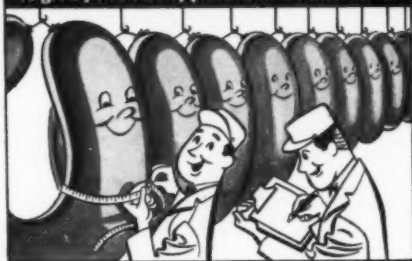
*Selected* BEEF CASINGS *are...*

## DOUBLE TESTED!

**TESTED FOR UNIFORM STRENGTH**  
to give you less breakage—lower costs



**TESTED FOR UNIFORM SIZE**  
to give you finer appearance—more sales



You know you'll get prime quality when you order Cudahy's Selected Beef Casings. Because they go through rigid tests.

### Lower Costs—More Sales

ALL Cudahy Casings are tested for uniform strength. This means that your breakage is greatly reduced—with resulting lower stuffing costs. And ALL Cudahy Casings are tested for uniform size. They are graded to a fraction of an

inch by millimetric selection. This double uniformity of the casings assures you of well-filled, smooth, fine-looking sausage that sells on sight.

### They're "Naturally" Better

Sausages made with these natural casings have a plump, appetizing appearance. And they have an evenly smoked flavor and sealed-in juicy goodness that can't be imitated.

### Over 79 Different Sizes

Whatever type of sausage you make, Cudahy has the beef, pork, or sheep casing you need.

### Try Cudahy's for Fast Service!

Cudahy's many branches can quickly fill your orders from stocks on hand. Talk to one of our Casing Sales Experts for helpful advice—or write today!

© C. P. Co. 1947

*The* **CUDAHY** *Packing Co.*

PRODUCERS AND DISTRIBUTORS OF BEEF AND PORK CASINGS  
PRODUCERS AND IMPORTERS OF SHEEP CASINGS

# MEAT AND SUPPLIES PRICES

Chicago

## WHOLESALE FRESH MEATS

### CARCASS BEEF

Choice native steers—	
All weights	49 @ 51
Good native steers—	
All weights	47 @ 50
Commercial native steers—	
All weights	36 @ 42
Cow, commercial	29 @ 30
Cow, utility	26 1/2 @ 27 1/2
Cow, canner and cutter	24 1/2 @ 25
Hindquarters, choice	34 @ 35
Forequarters, choice	44 @ 46
Cow, hindquarter, comm.	
Cow, forequarter, comm.	

### BEEF CUTS

Steer loin, choice	86 @ 95
Steer loin, good	75 @ 82
Steer loin, commercial	60 @ 65
Steer round, choice	45 @ 47
Steer round, good	45 @ 47
Steer rib, choice	73 @ 75
Steer rib, good	65 @ 70
Steer rib, commercial	44 @ 47
Steer rib, utility	28
Steer sirloin, choice	80 @ 85
Steer sirloin, commercial	50 @ 55
Steer chuck, choice	45 @ 48
Steer chuck, good	45 @ 48
Steer chuck, commercial	41 @ 44
Steer brisket, choice	46 @ 48
Steer brisket, good	46 @ 48
Steer back, choice	50
Steer back, good	49
Fore shanks	25
Hind shanks	21
Beef tenderloins	1.50 @ 1.55
Steer plates	23 @ 25

### CALF

Choice, 225 lbs. down	31 @ 34
Good, 225 lbs. down	30 @ 31
Commercial	24 @ 29
Utility	24 @ 28

## BEEF PRODUCTS

Brains	5 1/2 @ 6
Hearts	18 @ 19
Tongues, select, 3 lbs. & up,	
fresh or froz.	28 @ 29
Tongues, house run,	
fresh or froz.	24 @ 25
Tripe, cooked	13 @ 13 1/2
Livers, selected	45 @ 46
Kidneys	20 @ 21
Cheek meat	28 @ 28 1/2
Lips	9 @ 9 1/2
Lungs	8 1/2 @ 9
Melts	8 1/2 @ 9

## FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 8/18	51 1/2 @ 52 1/2
Reg. pork loins,	
and, 12 lb.	59 @ 60
Picnics, 4/8	40 @ 40 1/2
Skinned shldrs., bone in	44 @ 45
Spareribs, under 3 lbs.	46 @ 47
Boston butts, 3/8 lbs.	55 @ 54 1/2
Boneless butts, c.t.	56 @ 56 1/2
Neck bones	18 @ 19
Pigs' feet, front	12 @ 13
Kidneys	17 @ 17 1/2
Livers	25 1/2 @ 27 1/2
Brains	18 @ 18 1/2
Ears	10 @ 11
Snouts, lean in	15 1/2 @ 16 1/2

## VEAL—HIDE OFF

Choice carcass	39 @ 40
Good carcass	33 @ 38
Commercial carcass	28 @ 30
Utility	24 @ 28

## LAMBS

Choice lambs	41 @ 43
Good lambs	40 @ 42
Commercial lambs	36 @ 39
Utility	27 @ 33

## MUTTON

Good	19 @ 20
Commercial	17 @ 18
Utility	13 @ 14

## SAUSAGE CASINGS

(F. O. B. Chicago)  
(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in., 180 pack	35 @ 40
Domestic rounds, over 1 3/4 in., 140 pack	45 @ 55
Export rounds, wide, over 1 3/4 in.	65 @ 75
1 1/2 to 1 3/4 in., medium	40 @ 50
Export rounds, narrow, 1 1/2 in. under	70 @ 90
No. 1 weasands, 24 in. up	11 @ 12
No. 1 weasands, 22 in. up	9 @ 11
No. 2 weasands	6 @ 8
Middle sewing, 1 1/2 in.	90 @ 1.20
2 in. under	1.25 @ 1.35
Middles, select, wide, 2 1/2 @ 2 3/4 in.	1.40 @ 1.60
Middles, select, extra, 2 1/2 in. & up	1.90 @ 2.15
Beef bungs, domestic	8 @ 14
Dried or salted bladders, per piece:	
12-15 in. wide, flat	12 @ 13 1/2
10-12 in. wide, flat	8 @ 9 1/2
8-10 in. wide, flat	5 @ 6 1/2

Extra narrow, 29 mm. & narrow, mediums, 29 @ 32 mm.	2.45 @ 2.85
Medium, 32 @ 35 mm.	2.10 @ 2.40
Spe. medium, 35 @ 38 mm.	1.90 @ 2.25
Wide, 38 @ 43 mm.	1.80 @ 2.15
Export bungs, 34 in. cut	37
Large prime bungs, 34 in. cut	28 @ 32
Medium prime bungs, 34 in. cut	20 @ 23
Small prime bungs, 34 in. cut	13 @ 16
Middles, per set	30 @ 33

## CURING MATERIALS

Nitrite of soda (Chgo. w'base)	Cwt.
In 425-lb. bbls., del.	\$ 8.75
Saltpetre, n. ton, f.o.b. N. Y.:	
Whl. refined gran.	9.50
Small crystals	12.90
Medium crystals	13.90
Pure rfd., gran. nitrate of soda	4.50
Pure rfd., powdered nitrate of soda, in min. car of 60,000 lbs.	unquoted
only, paper sacked f.o.b. Chgo.	
Granulated	Per ton 16.80
Rock, bulk, 40 ton cars	20.50
Detroit	9.40
Sugar—	
Raw, 96 basis, f.o.b.	
New Orleans	6.88 @ 6.90
Standard gran., f.o.b.	8.31 @ 8.40
refiners (2%)	
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.81
Dextrose, in car lots, per cwt., in paper bags, Chicago	7.71

## SAUSAGE MATERIALS

Reg. pork trim (50% fat)	43 1/2 @ 44
Sp. lean pork trim, 85%	50 1/2 @ 51 1/2
Ex. lean pork trim, 95%	57 @ 58
Pork cheek meat	31 1/2 @ 32 1/2
Pork tongues	21 1/2 @ 22
Boneless bull meat	37 @ 37 1/2
Boneless chucks	36 @ 36 1/2
Shank meat	36 @ 36 1/2
Beef trimmings	31 1/2 @ 32 1/2
Dressed canners	25 @ 25 1/2
Dressed cutter cows	25 @ 25 1/2
Dressed bologna bulls	20 1/2 @ 20 3/2

## WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	60 @ 62
Fancy skinned hams, 14/18 lbs., parchment paper	61 @ 63
Fancy trim, brisket off	62 @ 64
bacon, 8 lb. down, wrap 71	62 @ 64
Square cut seedless bacon, 8 lb. down, wrap	60 @ 62
No. 1 beef sets, smoked	
Insides, C Grade	
Outsides, C Grade	
Knuckles, C Grade	

## FANCY MEATS

Tongues, corned	41 @ 42
Veal breads, under 6 oz.	41 @ 42
6 to 12 oz.	41 @ 42
12 oz. up	41 @ 42
Beef kidneys	41 @ 42
Lamb livers	41 @ 42
Beef livers	41 @ 42
0x tails under 1/2 lb.	41 @ 42
Over 1/2 lb.	41 @ 42

## DRY SAUSAGE

Cervelat, ch. hog bungs	81 @ 82
Thuringer	44 1/2 @ 45 1/2
Farmer	65 @ 66
Holsteiner	65 @ 66
B. C. Salami	75
B. C. Salami, new, com.	40 1/2
Genoa style salami, ch.	92
Pepperoni	72
Mortadella, new condition	62 1/2
Cappicola (cooked)	94
Italian style hams	81

## DOMESTIC SAUSAGE

Pork sausage, hog casings	55 1/2
Pork sausage, bulk	54 1/2
Frankfurters, sheep casings	47 1/2
Frankfurters, hog casings	46 1/2
Bologna	41
Bologna, artificial casings	41
Smoked liver, hog bungs	48 @ 50
New Eng. lunch, specialty	61 @ 63
Minced luncheon spec., ch.	49
Tongue and blood	37
Blood sausage	37
Sausage	27 1/2
Polish sausage, fresh	53
Polish sausage, smoked	55

## SPICES

(Basis Chgo., orig. bbls., bags, bales)	
	Whole Ground
Allspice, prime	26 @ 30 31 @ 32
Resifted	29 @ 30 33 @ 34
Chili powder	36 @ 45
Cloves, Zanzibar	19 1/2 @ 21 23 1/2 @ 25
Ginger, Jam., unbl.	21 24
Cochin	18 @ 20 22 @ 24
Mace, fcy. Banda	1.90 @ 1.18
East Indies	1.75 @ 1.18
West Indies	25
Mustard, flour, fcy.	25
No. 1	75 @ 80
West India Nutmeg	54 @ 55
Paprika, Spanish	35 @ 40
Pepper, Cayenne	24 @ 25
Red, No. 1	50 @ 55
Pepper, Packers	48 @ 50
Pepper, black	70
Pepper, white	70

## SEEDS AND HERBS

	Whole for Sale
Caraway Seed	20 @ 22 24 @ 25
Comino seed	33 @ 35 36 @ 38
Mustard ad. fcy. yel.	20 @ 21
American	23 @ 24
Marjoram, Chilian	15 @ 18 19 @ 20
Oregano	21 @ 22 23 @ 25

true chili FLAVOR  
+ true chili COLOR  
= more sales for YOU

The success or failure of any food product is determined by the reaction it receives from the ultimate consumer.

Our long experience in the chili seasoning industry has taught us that chili products are judged by both color and flavor. Rich red color stimulates appetite appeal—the urge to buy! The tantalizing, true flavor of real chili keeps consumers coming back for more—repeat sales!

Our superb blends of Chili Powders and Peppers are used extensively by A. M. I. and N. I. M. P. A. Members and have played no small part in the success of some of the nation's largest selling chili products.

Write today for formulas, samples and full particulars.

CHILI PRODUCTS CORPORATION

1841 East 5th Street, Los Angeles, California  
150 North Michigan Avenue, Chicago, Illinois

• CHILI POWDERS •

• CHILI PEPPERS •

ALSO DISTRIBUTED FROM  
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DANIELS MANUFACTURING CO.  
RHINELANDER, WISCONSIN  
CREATORS • DESIGNERS • MULTICOLOR PRINTERS

# Hot off the griddle — and g-o-o-d!

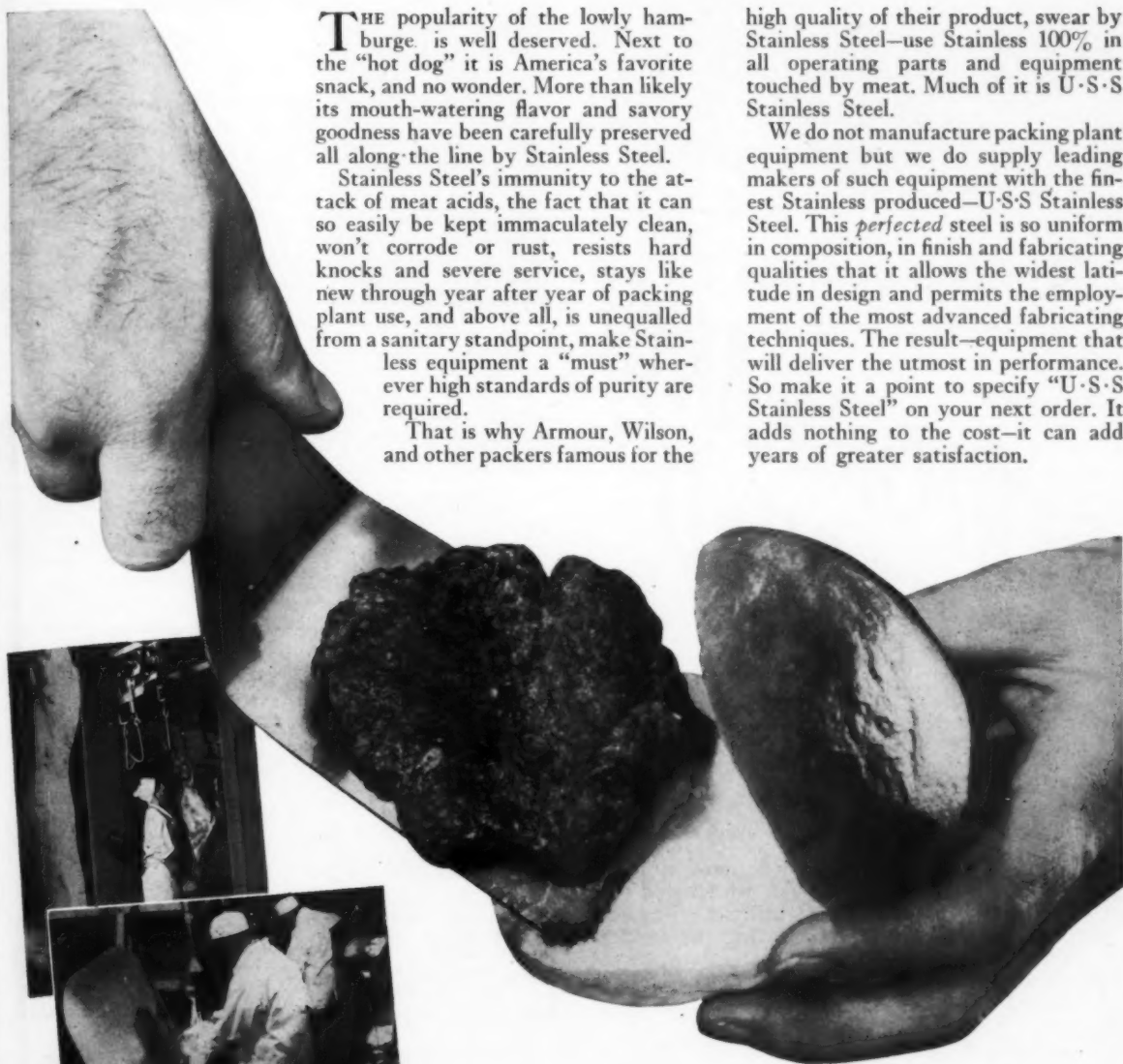
THE popularity of the lowly hamburger is well deserved. Next to the "hot dog" it is America's favorite snack, and no wonder. More than likely its mouth-watering flavor and savory goodness have been carefully preserved all along the line by Stainless Steel.

Stainless Steel's immunity to the attack of meat acids, the fact that it can so easily be kept immaculately clean, won't corrode or rust, resists hard knocks and severe service, stays like new through year after year of packing plant use, and above all, is unequalled from a sanitary standpoint, make Stainless Steel equipment a "must" wherever high standards of purity are required.

That is why Armour, Wilson, and other packers famous for the

high quality of their product, swear by Stainless Steel—use Stainless 100% in all operating parts and equipment touched by meat. Much of it is U·S·S Stainless Steel.

We do not manufacture packing plant equipment but we do supply leading makers of such equipment with the finest Stainless produced—U·S·S Stainless Steel. This *perfected* steel is so uniform in composition, in finish and fabricating qualities that it allows the widest latitude in design and permits the employment of the most advanced fabricating techniques. The result—equipment that will deliver the utmost in performance. So make it a point to specify "U·S·S Stainless Steel" on your next order. It adds nothing to the cost—it can add years of greater satisfaction.



*Remember—nothing equals Stainless Steel—especially if it's...*

## U·S·S STAINLESS STEEL



SHEETS · STRIP · PLATES · BARS · BILLETS · PIPE · TUBES · WIRE · SPECIAL SECTIONS

7-952

### UNITED STATES STEEL

AMERICAN STEEL & WIRE COMPANY, Cleveland, Chicago & New York

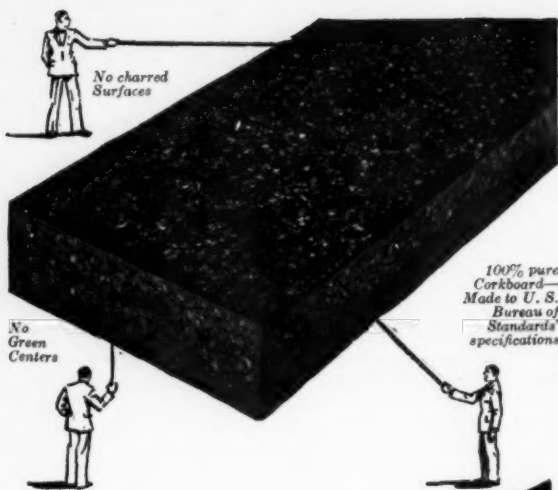
CARNEGIE-ILLINOIS STEEL CORPORATION, Pittsburgh & Chicago

COLUMBIA STEEL COMPANY, San Francisco

NATIONAL TUBE COMPANY, Pittsburgh

TENNESSEE COAL, IRON & RAILROAD COMPANY, Birmingham

UNITED STATES STEEL SUPPLY COMPANY (Warehouse Distributors), Chicago : UNITED STATES STEEL EXPORT COMPANY, New York



# PERFORMANCE -PROVED

Millions upon millions of UNITED'S Corkboard sheets . . . serving efficiently in thousands of cold rooms and storage houses . . . evidence the broad acceptance and approval of UNITED'S Insulation by users everywhere.

This successful service record, over a long period of years, is the best indication of UNITED'S high insulating qualities. For example, its effective heat retarding properties . . . freedom from capillarity . . . resistance to moisture and deterioration . . . compressibility . . . flexibility . . . structural strength . . . lightweight . . . fire-retardant properties . . . low maintenance . . . long-life . . . and low cost, all combine to assure the highest standard in insulating efficiency.

## UNITED CORK COMPANIES KEARNY, NEW JERSEY

Manufacturers and Erectors of Cork Insulation

SALES OFFICES AND WAREHOUSES

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Baltimore, Md.  
Boston, Mass.  
Buffalo, N. Y.  
Chicago, Ill.

Cincinnati, Ohio  
Cleveland, Ohio  
Hartford, Conn.  
Indianapolis, Ind.  
Los Angeles, Calif.

Milwaukee, Wis.  
New Orleans, La.  
New York, N. Y.  
Philadelphia, Pa.

Pittsburgh, Pa.  
Rock Island, Ill.  
St. Louis, Mo.  
Waterville, Me.

PRECOOKED • DEFATTED • STABILIZED

# VIOBIN

## WHEAT GERM POWDER

...IMPROVES FLAVOR

...IMPROVES COLOR

...IMPROVES TEXTURE

...PROLONGS  
SHELF LIFE

because VIOBIN contains amino acids and natural sugars in the proper combination.

because VIOBIN contains protein of high biologic value which has a natural tendency to develop a "meaty" color.

because VIOBIN thoroughly emulsifies and binds without becoming sticky and tough.

because VIOBIN contains natural antioxidant properties which retard rancidity.

No sticking to griddle or skillet. No shrivelling.

VIOBIN is a wholesome, highly nutritious pure food product derived from the embryo of the wheat berry—the natural source of Vitamin B Complex.

VIOBINIZE your meat food products  
BETTER QUALITY • BETTER LOOKS • BETTER SALES

Manufactured By  
VIOBIN CORPORATION  
Monticello, Illinois  
\*U. S. Patent 2,314,262

Distributed by  
Dirigo Sales Corporation  
99 Fruit and Produce Exchange  
Boston 9, Massachusetts

IN CANADA: VioBin (Canada) Limited, P. O. Box 100, St. Thomas, Ontario, Canada

## ANGELINE BRAND

Natural

Spice

Seasonings

KOSHER STYLE SALAMI

... BOLOGNA

MINCED HAM

... BRAUNSCHWEIGER

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POLISH SAUSAGE

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# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

CARLOT TRADING LOOSE BASIS  
F.O.B. CHICAGO OR  
CHICAGO BASIS

THURSDAY, OCTOBER 9, 1947

### REGULAR HAMS

Fresh or Frozen	S.P.
10-12.....48n	48n
10-12.....48n	48n
12-14.....48n	48n
16-16.....48n	48n

### BOILING HAMS

Fresh or Frozen	S.P.
10-12.....48n	48n
12-14.....48n	48n
16-16.....47½n	47½n

### SKINNED HAMS

Fresh or Frozen	S.P.
10-12.....49¢50	50n
12-14.....49¢50	50n
16-16.....49¢50	50n
18-18.....49¢50	50n
20-20.....49	49n
22-22.....49	49n
24-24.....48	48n
26-26.....47	47n
28-28.....45	45n

### OTHER D.S. MEATS

Fresh or Frozen	Cured
Reg. plates.....23½n	23½n
Clear plates.....18½n	18½n
Square loins.....34n	34n
Small butts.....30	29½

### PICKNICS

Fresh or Frozen	S.P.
4-6.....28½	28½
6-8.....38	38
8-10.....38	38
10-12.....38	38
12-14.....38	38
14-16.....38	38
16-18.....38	38
18-20.....38	38

### BELLIES

Fresh or Frozen	Cured
6-8.....52½	53½
8-10.....52½	53½
10-12.....52½	53½
12-14.....52½	53½
14-16.....52½	53½
16-18.....52½	53½
18-20.....50	51

### D.S. BELLIES

Fresh or Frozen	Cured
18-20.....41½	41½
20-25.....41½	41½
25-30.....41½	41½
30-35.....41½	41½
35-40.....41	41
40-50.....40½	40½

### FAT BACKS

Green or Frozen	Cured
6-8.....20½	20
8-10.....20½	20
10-12.....20½	20
12-14.....21½	20½
14-16.....21½	21
16-18.....21½	21
18-20.....21½	21
20-25.....21½	21

## LARD FUTURES PRICES

MONDAY, October 6, 1947

Open	High	Low	Close
Oct. 22.00	23.20	22.80	23.20b
Nov. 23.10	23.7½	22.80	23.7½n
Dec. 23.55	25.05	25.00	25.05
Jan. 25.60	25.80	25.15	25.80
Mar. 26.80	26.10	25.35	26.00n
May 26.25	25.25	25.80	26.20b

Sales: 8,120,000 lbs.

Open interest at close Fri., Oct. 3rd:  
Oct. 6, Nov., 588; \*Dec., 245; \*Jan., 106;  
\*Mar., 497; \*May, 88; at close  
Sat., Oct. 4th: Oct., 6; Nov., 589;  
\*Dec., 245; \*Jan., 108; \*Mar., 496 and  
\*May 86 lots. (\*40,000 lb. lots).

TUESDAY, October 7, 1947

Open	High	Low	Close
Oct. 23.00	23.75	23.00	23.60b
Nov. 23.07½	23.80	23.07½	23.65
Dec. 25.45	26.02½	25.45	25.80
Jan. 26.00	26.15	26.00	26.05
Mar. 25.90	26.50	25.90	26.25
May 26.80	26.80	26.45	26.45n

Sales: 5,040,000 lbs.

Open interest at close Mon., Oct.  
6th: Oct., 8; Nov., 588; \*Dec., 243;  
\*Jan., 110; \*Mar., 484 and \*May 85  
lots. (\*40,000 lb. lots).

WEDNESDAY, October 8, 1947

Open	High	Low	Close
Oct. 23.95	24.00	23.87½	23.90
Nov. 23.50	24.10	23.50	23.90
Dec. 25.75	26.20	25.75	25.95n
Jan. 25.95	26.35	25.95	26.15n
Mar. 26.15	26.65	26.05	26.32½
May 26.35	26.90	26.35	26.62½n

Sales: 7,960,000 lbs.

Open interest at close Tues., Oct.  
7th: Oct., 7; Nov., 584; \*Dec., 242;  
\*Jan., 107; \*Mar., 501 and \*May 85  
lots. (\*40,000 lb. lots).

THURSDAY, October 9, 1947

Open	High	Low	Close
Oct. 24.25	24.35	24.25	24.35b
Nov. 24.10	24.50	24.00	24.40
Dec. 25.80	26.40	25.80	26.35
Jan. 26.35	26.55	26.05	26.45
Mar. 26.30	26.80	26.20	26.82½
May 26.55	27.25	26.55	27.15

Sales: 6,970,000 lbs.

Open interest at close Wed., Oct.  
8th: Oct., 13; Nov., 581; \*Dec., 236;  
\*Jan., 110; \*Mar., 489 and \*May 98  
lots. (\*40,000 lb. lots).

FRIDAY, October 10, 1947

Open	High	Low	Close
Oct. 24.55	24.65	24.55	24.65b
Nov. 24.45	24.75	24.45	24.72½
Dec. 26.50	26.65	26.40	26.62½b
Jan. 26.75	26.80	26.60	26.80n
Mar. 26.85	27.10	26.80	26.90
May 27.30	27.45	27.05	27.20b

Sales: About 5,500,000 lbs.

Open interest at close Thurs., Oct.  
9: Oct., 11; Nov., 569; \*Dec., 230;  
\*Jan., 109; \*Mar., 482 and \*May 104  
lots. (\*40,000 lb. lots).

## PACKER OFFERS

### PLANT TO NEWARK

Officials of Insel & Insel, 225 Pacific st., Newark, N. J., this week offered the facilities of their plant to put the city of Newark in the meat packing business. The offer, an outgrowth of Public Affairs Director Brady's proposal to set up municipal slaughterhouses to help reduce meat prices, was made at a meeting in Brady's office by Cyrus A. and William Insel.

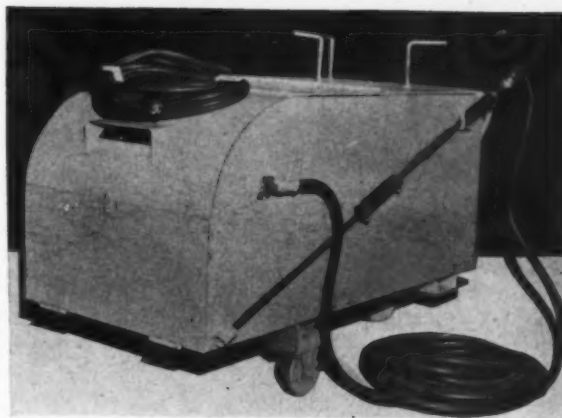
The meeting was attended by representatives of the Farmers' Education and Co-operative Union of America, the Greater Newark CIO Council, the Federation of Kosher Butchers, local slaughterhouses and restaurants.

## PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.	Chicago
Refined lard, 50-lb. cartons, f.o.b. Chicago	26.50n
Kettle rend., tierces, f.o.b. Chicago	28.75
Leaf, kettle rend., tierces f.o.b. Chicago	28.75
Neutral, tierces, f.o.b. Chicago	29.25
Standard shortening, *N. 29.50-8.29.50	
Shortening, tierces, c.a.f. N. & S. Hydrogenated	31.25
*Del'd.	

## WEEK'S LARD PRICES

Tierces	Loose	Leaf
P.S. Lard	P.S. Lard	Raw
Oct. 6.....23.75a	24.75b	23.75n
Oct. 7.....23.75a	24.75b	23.75n
Oct. 8.....24.00a	25.00n	24.00n
Oct. 9.....24.35b	25.00b	24.00n
Oct. 10.....24.75b	25.50b	24.50n



## New... OAKITE HOT-SPRAY UNIT cuts smokehouse cleaning time

**SLASH** smokehouse cleaning time in half. Use the new portable OAKITE HOT-SPRAY UNIT. Specially designed to speed up and simplify cleaning smokehouse walls. This Oakite unit quickly removes burned-on fats and soot. Easily reaches hard-to-hit areas. Thoroughly cleans without damaging surfaces. Gives you modern wall-cleaning power when and where you want it.

**HOW IT WORKS:** Spray type nozzle discharges cleaning solution at rate of approximately 2 gallons per minute while pump operates at 30 pounds pressure. Operator can wet down several hundred square feet of surface per minute. Plenty of solution from 60-gallon welded steel tank. Unit mounted on rubber casters for easy portability anywhere in your plant.

**OTHER CLEANING USES:** Versatile. Quickly cleans iron chill vats, beef rendering kettles. De-corrodes galvanized ingredient trucks. Cleans without damaging brick, cement, plaster, concrete, tile, metal. Extremely effective for paint-stripping.

**HOW-TO-USE DETAILS FREE:** Your Oakite Technical Service Representative will be glad to help you determine the proper solution concentrations and method of rinsing with this new unit. Get in touch with him for the facts or write to address below for informative literature. On letterhead, please.

OAKITE PRODUCTS, INC., 20A Thames St., NEW YORK 6, N.Y.  
Technical Representatives in Principal Cities of U.S. & Canada

# OAKITE

Specialized Industrial Cleaning  
MATERIALS • METHODS • SERVICE



*Quick!* How much can  
a **Townsend** save on

Picnic Skinning costs?

69%? 17%? 30%? 49%?



Want to learn more? Fill out  
and mail the coupon today.



NAME .....

COMPANY .....

ADDRESS .....

#### **GUARANTEE:**

The Townsend Skinner and Flesher is completely guaranteed against defective workmanship and material. If for any reason the machine is unsatisfactory, it may be returned within thirty days for full credit.

**SKIN AND FLESH** picnics with a Townsend and you chalk up a neat 30% saving on production costs.

For example, plants spending 80 costly man hours daily using old fashioned hand skinning methods, cut production costs to 56 man hours by installing a Townsend Skinner & Flesher. Result — 24 man hours saved. Add up the time consumed in your plant skinning and boning picnics, subtract 30% and you get an idea of what a productive factor a Townsend can be for you.

The Townsend skins and fleshes any pork cut — hams, picnics, bellies, fat backs, hocks, boot jacks, scrap trimmings and feet. The finished job is similar to wet fleshing without the presence of water.

Automatic, easy to operate, fool-proof, the Townsend requires little skill for maximum production.



# MARKET PRICES *New York*

## DRESSED BEEF CARCASSES

### City Dressed

October 7,  
1947

Choice, native, heavy	55	@59 1/2
Choice, native, light	51	@58
Good	49	@57 1/2
Comm.	27	@29
Utility	31	@33 1/2
Bel. bull	30	@31

### BEEF CUTS

#### City

No. 1 ribs	68	@70
No. 2 ribs	63	@65
No. 1 loins	52	@55
No. 1 hinds and ribs	70	@75
No. 2 hinds and ribs	59	@61
No. 3 hinds and ribs	56	@58
No. 1 rounds	52	@54
No. 2 rounds	52	@54
No. 1 chucks	49	@51
No. 2 chucks	49	@51
No. 3 chucks	44	@47
No. 1 briskets	46	@48
No. 2 briskets	46	@48
No. 1 flanks	20	@21
No. 2 flanks	20	@21
No. 1 top sirloins	60	@62
No. 2 top sirloins	58	@60
Bulls, reg. 400 lbs. av.		
Bulls, reg. 600 lbs. av.		

### FRESH PORK CUTS

#### Western

Shoulders, regular	45	@48
Batts, regular, 3/8	57	@59
Pork loins, fresh, 12 lbs. dn.	60	@65
Bams, regular, under 14 lbs.	57	@64
Bams, skinned, fresh, under 14 lbs.	52	@62
Pork trimmings, ex. lean	46	@47
Pork trimmings, regular	39	@40
Spareribs, medium	44	@46
Bellies, sq. cut, seedless, 8/12	61	@66

#### City

Pork loins, fr., 10/12 lbs.	62	@63
Shoulders, regular	45	@46
Bams, regular, under 14 lbs.	54	@56
Bams, skind., under 14 lbs.	56	@58
Pork trim, bone in	43	@45
Pork trim, ex. lean	42	@46
Pork trim, regular	41	@42
Spareribs, medium	48	@51
Boston butts, 3/8 lbs.	59	@61
Bellies, sq. cut, seedless, 8/12	59	@60

### FANCY MEATS

Veal breads, under 6 oz.	45	
6 to 12 oz.	80	
12 oz. up	1.00	
Beef kidneys	23	
Beef livers	65	
Lamb fries	35	
Oxtails under 1/2 lb.	16	
Oxtails over 1/2 lb.	25	

## WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, OCTOBER 8, 1947

All quotations in dollars per cwt.

### FRESH BEEF—STEER & HEIFER:

Choice:		
350-500 lbs.	None	
500-600 lbs.	50.00-51.00	
600-700 lbs.	50.50-52.00	
700-800 lbs.	51.00-52.50	
Good:		
350-500 lbs.	47.00-48.00	
500-600 lbs.	47.50-48.50	
600-700 lbs.	48.00-49.00	
700-800 lbs.	48.50-49.50	
Commercial:		
350-600 lbs.	37.00-41.00	
600-700 lbs.	40.00-43.00	
Utility:		
350-600 lbs.	None	

### COW:

Commercial, all wts.	31.00-35.00
Utility, all wts.	29.00-31.00
Canner, all wts.	None

### FRESH VEAL AND CALF:

SKIN OFF, CARCASS:	
Choice:	
80-130 lbs. ....	37.00-43.00
130-170 lbs. ....	36.00-43.00
Good:	
50- 80 lbs. ....	34.00-39.00
80-130 lbs. ....	32.00-38.00
130-170 lbs. ....	31.00-37.00

## DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in		
100 to 136 lbs.	41 1/2	@42 1/2
137 to 153 lbs.	41 1/2	@42 1/2
154 to 171 lbs.	41 1/2	@42 1/2
172 to 188 lbs.	41 1/2	@42 1/2

## LAMBS

#### City

Choice lambs	45	@57
Good lambs	43	@55 1/2
Commercial	39	@52 1/2
Utility	35	@38

## VEAL—SKIN OFF

#### Western

Choice carcass	37	@43
Good carcass	32	@39
Commercial carcass	28	@34
Utility	25	@29

## CALF

#### Western

Choice	36	@43
Good	31	@37
Commercial	27	@32
Utility	23	@29

## MUTTON

#### Western

Good	21	@23
Commercial	19	@21

## BUTCHERS' FAT

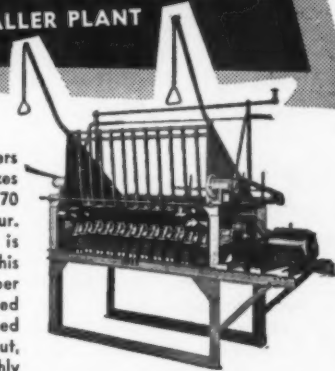
Shop fat	\$ 9.00
Breast fat	10.50
Edible suet	11.00
Inedible suet	11.00

## LIVESTOCK SUPPLY SOURCES

Percentages of livestock slaughtered during August, 1947, bought at stockyards and direct, as reported by USDA.

	Aug., 1947	July, 1947	Aug., 1946
	Per cent	Per cent	Per cent
Cattle—			
Stockyards	76.2	76.3	78.8
Other	23.8	23.7	21.2
Calves—			
Stockyards	63.0	63.5	65.8
Other	37.0	36.5	34.2
Hogs—			
Stockyards	41.4	39.5	39.3
Other	58.6	60.5	60.7
Sheep and lambs—			
Stockyards	63.2	61.8	61.4
Other	36.8	38.2	38.6

## A HOG DEHAIRER FOR THE SMALLER PLANT



BOSS Hog Dehairers are made in four sizes with capacities from 70 to 1,000 hogs per hour. The BABY BOSS is shown. Capacity of this machine is 70 hogs per hour. It is equipped with manually operated throw-in and throw-out, cleans hogs thoroughly and operates on energy from a 7 1/2 H.P. motor. Processes one or more hogs, with a total weight of 450 pounds, in one operation.

Built to the same high standards as the larger machines, the BABY BOSS furnishes the answer to the dehairing problem for the smaller plant. Write for literature.



Equipment for the Meat and Rendering Industries Since 1886

THE CINCINNATI BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO



## STAINLESS STEEL

Adelmann Ham Boilers now available in this superior metal. Life-time wear at economical cost.

Inquiries Invited

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## UNIFORMS for Women

Now! Newly-designed, well-tailored uniforms of beautiful, easy-to-laundry Sanforized-shrunk cottons. In a choice of lovely colors—sturdily constructed, attractively priced. Write today for illustrated folder showing new popular styles.

E. R. MOORE CO.

934 Dukin St. Since 1907 Chicago 13, Ill.



NO.  
50



## SAUSAGE MEAT TRUCK

The No. 50 Sausage Meat Truck has the body fabricated of No. 12 ga. steel, electric welded, with exclusive double reinforcements at corners. Corners rounded for sanitation. Reinforced top edge. Entire truck, except running gear, hot dip galvanized after fabrication. 12"x2 1/2" load wheels and two 4 1/2"x2" swivel casters. Three body sizes. Can also be supplied with stainless steel body.

### - PRICES -

50M—Plain Bearing metal wheels	\$49.70
50R—NEOTREAD roller bearing wheels (as shown)	73.25
50XR—Stainless Steel body with NEOTREAD roller bearing wheels	188.00

A Free Catalog showing other Trucks, sent on request

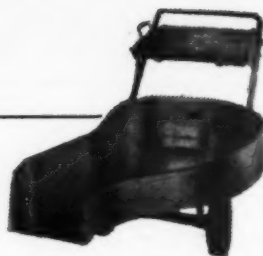
**E. G. JAMES CO.**

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Telephone  
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E. G. JAMES CO. also Represents Some 40 Other Lines of Equipment for the Food Industries

NO.  
65



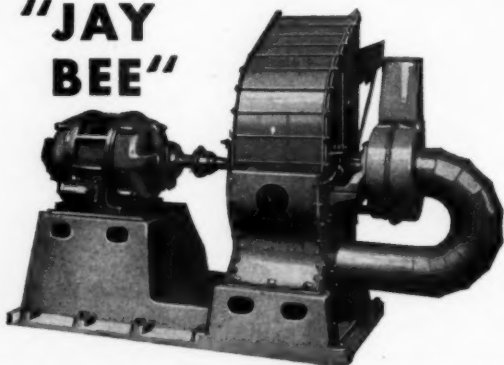
## BEEF PAUNCH TRUCK

The ideal truck for use on the killing floor for the inspection and transporting of Viscera, Paunch and Liver.

### - PRICES -

65M—metal wheels, plain bearing	\$71.25
65R—NEOTREAD roller bearing wheels	90.00
65XR—Galv. body with pan stainless steel NEOTREAD r.b. wheels	140.50
65XXR—Stainless steel body & pan, galv. handles & pan rack	267.25

"JAY  
BEE"



## ALL STEEL HAMMER MILL

*Grinds Every Grindable Material Fast, Cool and Uniform*

The "Jay Bee" all steel hammer mill—heavy cast iron base—is built for strength that endures. The balanced construction makes it practically indestructible. For capacity and low maintenance cost no mill excels the "Jay Bee."

Balanced rotor and hammers, heavy heat-treated alloy steel shaft, S.K.F. ball bearings enclosed in dust-proof bearing housings, 3600 R.P.M. on direct-connected units help make the "Jay Bee" the outstanding grinder.

Investigate the "Jay Bee" before you buy grinding equipment. If you have a "Jay Bee" grinder now, use genuine "Jay Bee" parts to keep your mill in good operation.

Write "JAY BEE" for Complete Details

**J. B. SEDBERRY, INC.**

FRANKLIN, TENN. Dept. 80

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### AN EXCELLENT ADDITION TO YOUR LINE

THERE are many varieties of Hormel Dry Sausage, all true to type yet having a distinctive Hormel flavor. They are steady, dependable sellers to your customers because every kind ranks as a favorite. For further information, write...



**GEO. A. HORMEL & CO.**  
AUSTIN, MINNESOTA



# BY-PRODUCTS—FATS—OILS

## TALLOW AND GREASES

Tallow and greases continued to show strength early in the week, but eased off later with lower grades moving at the list. On the Tuesday market larger soapers reported picking up some product, including better grades, basis 22c for fancy tallow and choice white grease, but most of the business on top grades was moving in other directions at the 23c level, and a tank of edible tallow was reported sold at 24c, f.o.b. shipping point.

A large soaper reduced his bids 1c Wednesday and withdrew completely from the market late on Thursday. But another large buyer remained in the market at the 22c level for the top grades and was reported to have picked up a fair amount of the upper grades that basis.

Action in the lard market showed independent strength in sympathy with grains and other commodities, and tanks of PS lard generally sold at the \$25.00 level through most of the period. This seemed to have little influence on tallow and greases, perhaps because of their spectacular rise in the last couple of weeks.

Lard production was estimated by USDA at 23,100,000 lbs. in the week ended October 4, compared with 22,900,000 lbs. in the previous week and 2,000,000 lbs. in the same week last year.

**TALLOW.**—Closing quotations for tallow in carlots, f.o.b. producer's plant were easier after an early advance over a week earlier. Thursday quotations were as follows:

Edible, 24c; fancy, 22c; choice, 21½c; extra, 21¼c; special 20¼c; No. 1, 20c; No. 3, 19½c n; No. 2, 18c n.

**GREASES.**—The market in greases advanced early for the best grades, then eased off. Grease quotations on Thurs-

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b. production point	\$37.00
Blood, dried 16% per unit of ammonia	10.50
Unground fish scrap, dried, 60% protein nominal f.o.b. Fish Factory, per unit	2.00
Soda nitrate, per net ton, bulk, ex-warehouse	42.50
Atlantic and Gulf ports, in 100-lb. bags	45.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia	11.50

Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	67.50
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.60

Dry Rendered Tankage	
45/50% protein, unground, \$2.30 per unit of protein	

## EASTERN FERTILIZER MARKET

New York, October 9, 1947

The markets declined slightly the past few days and several cars of cracklings sold at \$2.30 f.o.b. Eastern shipping points. Some wet rendered tankage was available at \$11.50.

The demand for blood was very good and a car of unground material sold at \$10.50 f.o.b. an Eastern shipping point.

The demand for fishmeal continued good. The season is pretty well over in the North for fishing.

Demand for fertilizer chemicals is excellent. Most manufacturers are starting to mix for the coming spring season.

day were reported as follows:

Choice white 22c; A-white, 21½c; B-white, 21c; yellow, 19½c; house, 19c n; brown, 25 F.F.A., 18c.

**GREASE OILS.**—Grease oils again climbed upward 1@2c during the week. No. 1 lard oil was quoted at 27½c, 2c up from a week ago. Prime burning

## BY-PRODUCTS MARKETS

(Chicago, October 9, 1947.)

Blood	
Unground, per unit ammonia	*\$10.00

Digester Feed Tankage Materials	
Unground, loose	*\$11.00b
Liquid stick, tank cars	5.00n

Packinghouse Feeds	
Carlots, per ton	
50% meat and bone scraps, bulk	\$125.00
55% meat scraps, bulk	137.50
50% feeding tankage, with bone, bulk	116.65
60% digester tankage, bulk	140.00
80% blood meal, bagged	170.00n
65% BPL special steamed bone meal, bagged	65.00

Bone Meal (Fertilizer Grades)	
Per ton	
Steam, ground, 3 & 50	50.00@52.50n
Steam, ground, 2 & 27	50.00@52.50n

Fertilizer Materials	
Per ton	
High grade tankage, ground	\$6.00 and 10c
10@11% ammonia	50.00n
Bone tankage, unground, per ton	5.00n
Hoof meal, per unit ammonia	

Dry Rendered Tankage	
Per unit Protein	
Cake	*\$2.25
Expeller	* 2.25

Gelatin and Glue Stocks	
Per cwt.	
Calf trimmings (limed)	\$2.50@2.85
Hide trimmings (green, salted)	1.65@1.85
Skins and pizzles (green, salted)	1.65@1.85
Per ton	
Cattle jaws, skulls and knuckles	\$75.00
Pig skin scraps and trim, per lb.	.10

Animal Hair	
Winter coll dried, per ton	\$85.00@90.00
Summer coll dried, per ton	55.00@60.00
Cattle switches	3½@5c
Winter processed, gray, lb.	12@12½c
Summer processed, gray, lb.	7@7½c

\*F.O.B. shipping point.

sold at 29c, up 1½c, and acidless tallow oil was quoted at 26½c, up 1c. All prices quoted are in drum lots.

**NEATSFOOT OIL.**—Quotations on neatsfoot oil followed the trend in grease oils in a nominal way but trading continued relatively light in a well sold up market.

# Willibald Schaefer Company

☆ PROCESSORS OF ANIMAL FATS AND OILS ☆

ASSOCIATE MEMBER:  
AMERICAN MEAT INSTITUTE · NATIONAL INDEPENDENT MEAT PACKERS ASSOCIATION

FOOT OF BREMEN AVENUE  
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CHESTNUT 9630  
TELETYPE  
WESTERN UNION PHONE

## VEGETABLE OILS

Vegetable oil prices eased off during the week, following the sharp rise of preceding weeks. Most kinds, although not all, were quoted lower. The asking price for cottonseed oil dropped 2c from the price paid a week ago, and nominal prices for soybean oil were down 2c and corn oil was 1c down for the period.

The general downward trend of most commodity prices following the reluctant increase of margin requirements in futures carried over to the spot vegetable oils market. Soybean oil was sold in substantial volume Tuesday with trading reported at 21½c tanks, Decatur, for October, and 20½c for November, and there were further declines later. Crude cottonseed oil also dropped to the 22c level, but peanut and corn oils continued extremely tight, both crude and refined types. New crop peanut oil is due in the market this month, but observers believe little will be available before the first week in November. Harvest of soybeans is well under way. Country and terminal receipts are reported normal, with quality good.

**PEANUT OIL.**—Thursday's price of 23c nominal, Southeast, was unchanged from a week ago.

**CORN OIL.**—At 23c nominal, this product was 1c down from prices bid a week earlier.

**COTTONSEED OIL.**—Thursday spot crude prices at 22c asked across the Belt were 2c down from the 24c paid a week earlier. Quotations on the N. Y. futures market for the first four days of the week were reported:

MONDAY, OCTOBER 6, 1947						
	Open	High	Low	Close	Pr. cl.	
Oct. ....				*24.50	24.75	
Dec. ....				*24.20	24.40	
Jan., 1948.				*24.20	24.40	
Mar., 1948.	24.50	24.50	24.35	*24.35	24.60	
May, 1948.	24.40	24.40	24.35	*24.30	24.60	
July, 1948.				*24.25	24.65	
Sept., 1948.				*23.75	24.10	

Total sales: 8 contracts.

TUESDAY, OCTOBER 7, 1947						
Oct. ....	25.00	25.00	25.00	*23.50	23.25	
Dec. ....				*23.90	23.75	
Jan., 1948.				*23.90	23.75	
Mar., 1948.	24.40	24.70	24.40	*23.75	23.90	
May, 1948.	24.50	24.50	24.25	*23.75	23.90	
July, 1948.	24.05	24.65	24.65	*24.00	23.90	
Sept., 1948.				*23.50	23.25	

Total sales: 12 contracts.

WEDNESDAY, OCTOBER 8, 1947						
Oct. ....				*23.00	23.50	
Dec. ....	23.35	24.00	23.50	*23.00	23.90	
Jan., 1948.				*23.90	23.75	
Mar., 1948.	23.35	24.25	23.50	*23.90	23.75	
May, 1948.	23.50	24.25	23.50	*23.90	23.75	
July, 1948.	24.00	24.00	24.00	*23.85	24.00	
Sept., 1948.				*23.50	23.50	

Total sales: 74 contracts.

THURSDAY, OCTOBER 9, 1947						
Oct. ....				*23.50	23.00	
Dec. ....	23.50	23.50	23.50	*23.35	23.60	
Jan., 1948.				*23.35	23.50	
Mar., 1948.	23.90	23.90	23.50	*23.55	23.95	
May, 1948.	23.75	23.75	23.50	*23.65	23.90	
July, 1948.				*23.35	23.85	
Sept., 1948.				*22.75	23.50	

Total sales: 58 contracts.

\*Bid. †Asked.

**SOYBEAN OIL.**—Thursday's price of 20c nominal, basis Decatur, was down 2c from 22c paid a week ago.

**COCONUT OIL.**—Thursday's price of

19½c nominal, Pacific Coast, was steady to ½c down from quotations a week ago.

## OIL CHEMISTS' MEETING

A total of 36 technical papers will be presented at the twenty-first fall meeting of the American Oil Chemists' Society on October 20 to 22 at the Edgewater Beach hotel in Chicago. They are divided into four symposia: soap and glycerine; drying oils, reversion, stability, oxidation, and antioxidants; and processing methods. In addition, there will be general papers on fats and oils. G. A. Crapple of Wilson & Co., is chairman; and H. C. Black of Swift & Company is program chairman. R. T. Miller of Peoria will preside as head of the society.

## VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley .....	24.75
Southeast .....	24.40
Texas .....	24.40
Soybean oil, in tanks, f.o.b. mills, Midwest .....	23.90
Corn oil, in tanks, f.o.b. mills .....	23.90
Coconut oil, Pacific Coast .....	19.50
Peanut oil, f.o.b. Southern points .....	23.90
Cottonseed foots .....	
Midwest and West Coast .....	24.00
East .....	24.00

## OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable .....	23.00
White animal fat .....	23.00
Milk churned pastry .....	23.00
Water churned pastry .....	23.00

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All Other Animal Glands and Bile Offers Solicited



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REDUCES COOKING  
TIME . . . LOWERS  
RENDERING COSTS

Fats, bones, carcasses and viscera are reduced to small, uniform pieces that readily yield their fat and moisture content. Greatly reduced cooking time saves steam, power and labor . . . Increases the capacity of the melters. If you are interested in lowering the cost of your finished product, investigate the new M & M HOG. There's a size and type to meet your need. Write today!

## MITTS & MERRILL

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1001-31 S. WATER ST., SAGINAW, MICH.

## FRENCH HORIZONTAL MELTERS

Are  
Sturdily  
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Cook Quickly  
Efficiently.

THE FRENCH OIL MILL MACHINERY CO.  
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## STEDMAN 2-STAGE GRINDERS

for CRACKLINGS, BONES  
DRIED BLOOD, TANKAGE  
and other  
BY-PRODUCTS



Grind cracklings, tankage, bones, etc. to desired fineness in one operation. Cut grinding cost, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.

**STEDMAN'S FOUNDRY & MACHINE WORKS**  
504 INDIANA AVE., AURORA, INDIANA, U. S. A.



**H.V.E.** cut my  
refrigeration oper-  
ating costs.



**H.V.E.** saved  
floor space for  
me.



I cut my refrigeration  
installation costs  
thanks to **H.V.E.**

HERE'S HOW

# High Volumetric Efficiency cuts refrigeration costs

**W**HENEVER you're looking for ways to cut refrigeration costs, keep these words in mind: **HIGH VOLUMETRIC EFFICIENCY.**

High volumetric efficiency means that on every stroke, the compressor piston pushes the *greatest possible amount* of refrigerant gas into the refrigeration system.

Unless your compressor is built to do these things, gas left behind the discharge valve will re-expand, making the compressor idle when it should be working. Energy is going to waste!

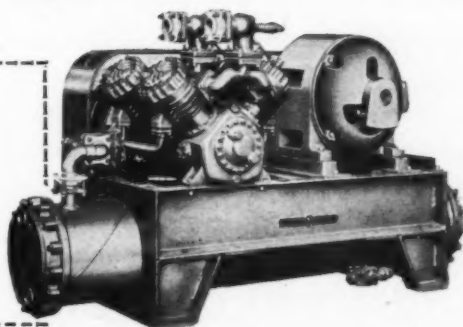
How can you be *sure* your compressor is designed

to eliminate this waste? Just turn to General Electric! Every G-E refrigeration compressor is built with the low cylinder clearance volume, the thin valve plate, the ample gas passages, the easy lift, wide opening valves, that provide high volumetric efficiency. That means the most refrigeration for every dollar of power cost!

Why not ask your General Electric contractor or distributor to tell you more about the ways in which G-E refrigeration equipment can save you money? He's ready, at all times, to work with you and your engineers. *General Electric Company, Air Conditioning Dept., Section 78210, Bloomfield, N. J.*

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Make a  
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condensing unit  
the heart of your  
refrigeration system



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**INDUSPRAYOR!** The only industrial insecticide sprayer so low in cost, so economical and simple to operate, and so efficient. No moving parts—nothing to break down—no maintenance. Equipped with 3 exclusive precision-built nozzles, the *Indusprayor* breaks *Induspray* or *Difuso* insecticide into a super-fine spray of only 4 microns, sends it floating into the tiniest crevices. Kills insects quickly, safely, and surely with no waste or residue.

Easy to operate! Just pour Tanglefoot insecticide into the refillable gallon can, attach *Indusprayor* to can and connect with air or steam outlet. Also sprays automatically if desired. Ask for a demonstration.

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# HIDES AND SKINS

Demand for packer hides establishes new high prices—Advance of cent and half paid for all selections except bulls—Broad trade at that level—Sheepskins strong.

## Chicago

**PACKER HIDES.**—New high prices were established this week in the packer hide market, with an active trade at mid-week. Advances of a cent and a half were paid on practically all selections except bulls, which have not moved as yet. Some light average point light cows sold at another  $\frac{1}{2}$ c up. All hides moving were Sept.-Oct. take-off.

The trading did not get under way until mid-week but action was rapid and a good week's business moved during a period of less than two days. Reported sales in the local market amounted to over 113,000 hides; in addition, outside packers moved about 6,000 more, or a total of about 120,000 so far this week, with trading by one of the local packers just getting under way.

The trading started on branded cows and native steers, with other descriptions following. Buyers were in the market early, with bids  $\frac{1}{2}$ c over last week declined on the opening day, and packers slow to make offerings, in view of their sold up position at the close of last week.

One packer sold 2,600 all-heavy native steers at  $33\frac{1}{2}$ c, and also 1,500 all-light native steers at  $33\frac{1}{2}$ c. Four packers sold a total of 14,900 mixed light and heavy native steers at  $33\frac{1}{2}$ c, or  $1\frac{1}{2}$ c over previous week.

Extreme light native steers have not moved as yet but are quoted  $36\frac{1}{2}$ c nom., or  $1\frac{1}{2}$ c up, without apparent offerings.

Branded steers also moved at the  $1\frac{1}{2}$ c advance. One packer sold 1,200 butt brands at 31c, and 3,100 Colorados at  $30\frac{1}{2}$ c. Another packer sold 12,000, and a third packer 3,400 branded steers; butt brands sold at 31c, Colorados at  $30\frac{1}{2}$ c; heavy Texas steers sold at 31c, and light Texas steers also at 31c. Extreme light Texas steers are quoted in a nominal way around  $31\frac{1}{2}$ c, without offerings.

Three packers sold a total of 9,600 heavy native cows at  $32\frac{1}{2}$ c for north-erns; southern are quotable the usual cent less, or  $31\frac{1}{2}$ c nom.

One packer sold 7,200 northern light native cows at 33c, or  $1\frac{1}{2}$ c up; 3,800 Chgo. and St. Paul sold at 33c, also; 1,900 Cleveland light cows sold at  $33\frac{1}{2}$ c; 2,200 Okla. City light cows moved at  $34\frac{1}{2}$ c, or 2c up. An Iowa packer sold 2,000 native cows, basis 32c for heavies and better than 33c for lights.

Branded cows were the first selection to bring the advance. Two packers have sold, so far, a total of 16,000

branded cows at  $30\frac{1}{2}$ c for regular points; also 4,000 Ft. Worth at 31c, all  $1\frac{1}{2}$ c over last week. One packer moved 14,600 branded cows at  $30\frac{1}{2}$ @31c, according to points. An outside packer sold 1,700 northern branded cows at  $30\frac{1}{2}$ c, and also 1,700 southern point at 31c.

There has been no action as yet on bulls, which last sold previous week at 21c for natives and 20c for brands; however, market quoted a cent higher in a nominal way.

Federally inspected cattle slaughter for the week ended Oct. 4 was estimated at 332,000 head, six percent over the 314,000 of previous week, and about three and a half times the 95,000 of same week a year ago. Calf slaughter totalled 173,000 head, two percent under the 177,000 of previous week, but 80 percent over the 96,000 of same week last year. Cattle receipts so far this week would indicate an increase of possibly six to eight percent in the kill as compared with last week.

**OUTSIDE SMALL PACKER.**—The action in the packer market has not yet been reflected in the small packer market, which in a general way is quoted 28@32c for native steers and cows, with brands a cent less. However, offerings are strongly held, some small packer hides being priced out at 34@35c, according to traders; but there has not been sufficient time for buyers and sellers to get together.

**PACIFIC COAST.**—Trading previous week in the Pacific Coast market was at  $27\frac{1}{2}$ c, flat, at the week-end, for first half Oct. production of one of the larger Coast killers. However, this market is probably quotable a cent and a half higher, without trading to establish values.

Packers also moved productions of some small outside plants at strong prices. One packer sold 11,500 mixed light average hides from several small southeast section plants, at  $35\frac{1}{2}$ c, flat, for natives and  $34\frac{1}{2}$ c for brands; also 2,500 Dallas hides, around 38-lb. avge., at 35c for natives and 33c for brands. Another packer sold 1,100 hides from small mid-southern plant, at  $34\frac{1}{2}$ c, flat, for natives and  $33\frac{1}{2}$ c for brands.

**CALF AND KIPSKINS.**—There has been no opportunity this week to test the market on packer calf or kipskins. The local packers are well sold up through Sept. at most points on calf-skins, and some are sold well into Oct. Last reported business on northern calf was at 90c for lights under  $9\frac{1}{2}$  lb., and 80c for heavies,  $9\frac{1}{2}$ /15 lb. River point calf last sold at 85c for lights and 65c for heavies, with St. Louis skins moving at the same figures; southern all-weight calf last sold at 55c.

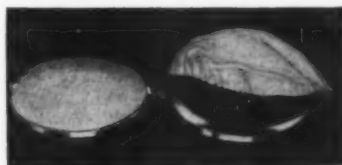
Packers are also sold ahead on kipskins, some having moved whole Oct. production earlier. Last trading in Oct.

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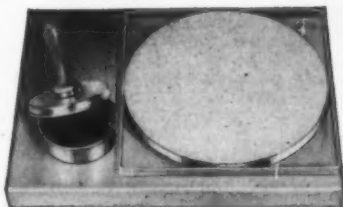


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kips, previous week, was at firm prices; native kips sold at 52½¢ for northern and 50¢ for southern; over-weights sold at 47½¢ for northern and 45¢ for southern; all brands moved at 2½¢ discount. One packer this week sold 1,750 all-weight 15/30 lb. kips from a small southern plant at 46½¢, this having no particular bearing on the market.

At the close of last week, all packers sold a total of 17,000 Oct. regular slunks at \$3.75, or 10¢ up from previous sale. Hairless slunks are quoted around \$1.00, flat, nom.

**SHEEPSKINS.**—Strong demand continues for packer shearlings, or anything suitable for mouton tanners, with current production light. Two mixed cars sold this week, with Fall clips at around \$3.75, and No. 1 shearlings around \$2.80; several lots totalling a car of the lower grades also sold, No. 2's in a range of \$1.35@1.50, and No. 3's in a range of \$1.00@1.15. Several small lots reported in other directions within about the same range of prices. Pickled skins are firm and quoted around \$18.00

## N. Y. HIDE FUTURES

### MONDAY, OCTOBER 6, 1947

	Open	High	Low	Close
Dec. ....	28.65b	29.10	28.95	29.15b
Mar. ....	25.87	26.00	25.87	26.05b
June ....	24.65b	25.10	24.85	24.91b
Sept. ....	23.60b	.....	.....	23.90b

Closing 15 higher @ 10 lower; Sales 28 lots.

### TUESDAY, OCTOBER 7, 1947

Dec. ....	29.30b	29.99	29.60	29.90b
Mar. ....	26.20b	27.10	26.60	27.05-10
June ....	25.05b	26.10	25.50	26.10
Sept. ....	24.05b	.....	.....	25.11b

Closing strong 75@1.21 higher; Sales 154 lots.

### WEDNESDAY, OCTOBER 8, 1947

Dec. ....	29.75b	30.35	28.80	28.80-90
Mar. ....	27.01b	27.35	26.10	26.10
June ....	26.17-15	26.30	24.95	25.10b
Sept. ....	25.11b	24.40	24.30	24.35

Closing barely steady 74@1.10 lower; Sales 102 lots.

### THURSDAY, OCTOBER 9, 1947

Dec. ....	28.90b	30.00	29.40	29.90
Mar. ....	26.10b	27.00	26.35	26.85
June ....	25.10b	26.00	25.60	25.75b
Sept. ....	24.15b	.....	.....	24.80b

Closing 45@1.10 up; Sales 108 lots.

### FRIDAY, OCTOBER 10, 1947

Dec. ....	30.15a	30.25	29.90	30.20
Mar. ....	26.50b	26.90	26.70	26.85b
June ....	25.65b	25.80	25.65	25.80
Sept. ....	24.75b	.....	.....	24.90a

Closing unchanged to 30 higher; Sales 109 lots.

# WEEK'S CLOSING MARKETS

@19.00 per doz. packer production. Two interior packers sold wool pelts this week against bids; no details have been disclosed but there are rumors that better than \$4.00 per cwt. liveweight basis was paid for lambs running mostly westerns, as against \$3.75@3.80 credited as paid last month.

## CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week, 1946
	Week ended Oct. 9, '47	Previous Week	
Hvy. nat. str.	@33½	@32	@15½
Hvy. Tex. str.	@31	@29½	@14½
Hvy. but.	@31	@29½	@14½
Brnd'd str.	@30½	@29	@14
Hvy. Col. str.	@31½	@30	@15
Ex-light Tex. str.	@31½	@30	@15
Brnd'd cows	@31½	@30	@15½
Hvy. nat. cows	@31½	@30	@15½
Lt. nat. cows	@31½	@30	@15½
Nat. bulls	@22	@21	@12
Brnd'd bulls	@21	@20	@11
Calfskins, Nor. 80	80	80	23½@27
Kips, Nor. nat.	@52½	@50	@20
Kips, Nor. brnd	@50	@50	@17½
Slunks, reg.	@3.75	@3.65	@1.10
Slunks, hris.	@1.00	@1.00	@.55

## CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@28	@33	@27	@31	@15
Brnd'd all wts.	@27	@32	@26	@30	@14
Nat. bulls	@16	@17	@16	@17	@11½
Brnd'd bulls	@15	@16	@15	@16	@10½
Calfskins	@60	@65	@60	@65	20½@23
Kips, nat.	@40	@40	@40	@40	@18
Slunks, reg.	3.50@3.60	3.40@3.50	3.40@3.50	@1.10	
Slunks, hris.	90	90	90	@.95	@.55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

## COUNTRY HIDES

Hvy. str.	@25	@27	@24	@26	@15
Hvy. cows	@25	@27	@24	@26	@15
Butts	@25	@27	@24	@26	@15
Extremes	@25	@27	@24	@26	@15
Bulls	@14	@15	@14	@14½	@11½
Calfskins	@40	@45	@40	@43	@16
Kipskins	@30	@31	@30	@31	@16
Horsehides	9.50@10.00	9.00@9.75	6.50@8.00		

All country hides and skins quoted on at trimmed basis.

## SHEEPSKINS

Pkr. shearings	@2.80	2.75@2.80	@2.15
Dry pelts	@26	@27	@26

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended October 4, 1947, were 7,245,000 lbs.; previous week, 6,883,000 lbs.; for the corresponding week last year 4,378,000 lbs., January 1 to date 284,458,000 lbs., compared with 256,173,000 lbs. in the same period of 1946.

Shipments of hides from Chicago for the week ended October 4, 1947, were 4,270,000 lbs.; previous week 4,527,000 lbs.; same week last year, 4,589,000 lbs.; January 1 to date 331,051,000 lbs., compared with 177,260,000 lbs. for the same period a year ago.

## FRIDAY'S CLOSINGS

### Provisions

Most provisions sold sharply higher Friday at Chicago in sympathy with the increased average cost of live hogs.

Under 12 pork loins sold 1@3¢ higher at 57@60¢. Boston butts were 4@5¢ up at 53@54¢. Under 3 spareribs were 2¢ higher at 45@46¢; 18/20 D.S. bellies 2¢ up at 41½¢, and 8/12 fat backs 2½¢ up at 21@21½¢. Green picnics in the 4/6 range sold ½¢ higher at 38½¢ while 8 and up green picnics were 1½¢@2¢ up at 37½@38¢. Regular pork trimmings brought 42@43¢. Leading item on the down side was 12/16 green skinned hams, a sharp 4¢ lower at 49¢.

### Cottonseed Oil

Cottonseed oil futures prices at New York closed Friday as follows: Oct. 22.75b, 25.50ax; Dec. 22.90; Jan. 22.85b, 23.10ax; Mar. 23.00; May 23.00b, 23.05ax; July 22.95b, 23.05ax; Sept. 22.00n. Sales on Friday totaled 64 contracts.

## CHICAGO HOG PRICES HIT ALL-TIME HIGH AVERAGE

Buying competition for the run of 8,500 live hogs at Chicago Friday pushed the average price 40¢ up to a new all-time high of \$29.15, although the top of \$30.00 was unchanged from a week earlier.

The previous all-time high of \$29.10 was established last Monday and was hit again on Thursday in the narrowest price ranges of the year.

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# LIVESTOCK MARKETS *Weekly Review*

## Packers' August Livestock Costs Were Under July, But 20% Above a Year Ago

FEDERALLY inspected packers paid out \$448,712,000 for livestock during the month of August, according to data compiled by the U. S. Department of Agriculture. This total was 20 per cent more than the \$374,144,000 paid out in the same month a year ago and 45 per cent more than the five-year August average. The following table shows a breakdown of the total:

	Aug., 1947	Aug., 1946
Cattle .....	\$211,935,000	\$174,263,000
Calves .....	28,173,000	18,443,000
Hogs .....	186,515,000	159,058,000
Sheep and lambs .....	22,089,000	22,379,000
Total* .....	\$448,712,000	\$374,144,000

\*Based on unrounded numbers.

The August totals compare with July totals of \$237,377,000 for cattle, \$29,140,000 for calves, \$219,582,000 for hogs and \$22,681,000 for sheep and lambs, for a July total for all classes of \$508,780,000.

Average costs changed slightly in August, compared with the preceding month. Average costs for cattle, calves and sheep were slightly lower, but average costs for steers and hogs were slightly higher.

Average cost to packers:  
(dollars per 100 lbs.)

	Aug., 1947	Aug., 1946	Pct. 5-yr. aver.
Cattle .....	\$19.25	\$15.32	126
Steers .....	24.70	18.98	130
Calves .....	19.22	14.47	133
Hogs .....	24.07	21.29	113
Sheep and lambs .....	19.63	15.81	124

The live weight of packers' purchases in August totaled 2,134,953,000 lbs., or only 1 per cent less than the 2,153,600,000 lbs. purchased in the same month a year ago, and 93 per cent of the 5-year August average. However, the total figure was markedly under the 2,428,263,000 lbs. purchased in July.

The August purchases involved 1,100,963,000 lbs. of live cattle, 146,579,000

lbs. of calves, 774,888,000 lbs. of hogs and 112,523,000 lbs. of sheep and lambs. Compared with a year ago, August purchases were down 3 per cent for cattle, and 21 per cent for sheep and lambs, although up 15 per cent for calves and 4 per cent for hogs.

The average live weight of cattle purchased, at 904.9 lbs., was down over 12 lbs. from the average of 917.4 lbs. in August last year. The average for steers only at 931.1 lbs. was down practically 8 lbs. compared with the average of 939.2 lbs. in August, 1946. Calves also were marketed at lighter weights, averaging 233.5 lbs., compared with 238.8 lbs. a year earlier. There was little difference in average weight of sheep and lambs, at 89.8 lbs., compared with 89.7, but the current tendency to market hogs at heavier weights continued. Average August live weight of hogs marketed was 283.7 lbs., compared with 262.8 lbs. a year ago.

Dressing yields for hogs and sheep and lambs improved slightly in August compared with a year ago, but showed a slight reverse trend in the case of cattle and calves. The yield of lard per 100 lbs. of hogs again increased, an average of slightly more than 1 1/4 lbs., compared with an increase of 3.8 lbs. a month earlier.

	Aug., 1947	Aug., 1946
Cattle .....	52.1	52.5
Calves .....	54.6	55.5
Hogs .....	75.9	74.6
Sheep and lambs .....	46.4	46.1
Lard per 100 pounds .....	14.0	12.7
Lard per animal .....	39.7	33.4

†Subtract 7.0 to obtain reported packer style average.

The average dressed weight of cattle and calves slaughtered was down a little compared with August 1946, but the average dressed weight was up for hogs

and sheep. The August averages were: 471.5 lbs. for cattle, 127.5 for calves, 215.3 for hogs and 41.7 for sheep. This compares with 481.6, 132.5, 196 and 41.4 lbs., respectively, in August a year ago.

## CHICAGO FEEDER SHOW SET

The third annual Chicago Feeder Cattle Show will be held Thursday and Friday, October 30 and 31, at the Chicago Union Stock Yards. According to the management early listing of carloads indicates a large show this year. Three well known midwestern cattle feeders will act as judges: Ferd Schmidt of Delmar, Ia., Karl Hoffman of Ida Grove, Ia. and Hugh Morris of Ainsworth, Ia.

The cash prize list is the largest of any feeder show in the country. A total of \$6,000 is offered in four classes: For carloads of 20 yearling steers, 20 steer calves, 20 yearling heifers and 20 heifer calves. The cattle will be judged and sold in carlot units. All entries will be judged on October 30 and sold at auction the following day.

## KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection during August is reported by the USDA:

	Aug., 1947 Per cent	July, 1947 Per cent	Aug., 1946 Per cent
Cattle—			
Steers .....	42.2	44.8	41.5
Heifers .....	10.8	12.1	11.6
Cows .....	41.6	37.9	38.3
Cows and heifers .....	52.4	50.0	49.9
Bulls and stags .....	5.4	5.2	4.3
Canners and cutters .....	22.3	17.1	15.3
Hogs—			
Sows .....	35.6	32.6	33.0
Barrows and gilts .....	63.6	66.6	66.1
Stags and boars .....	.8	.8	.3
Sheep and lambs—			
Lambs and wethers .....	82.2	87.9	82.5
Sheep .....	17.8	12.1	17.3

†Included in all cattle classifications.



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# LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, October 8, 1947, reported by the Production & Marketing Administration:

NOTE: (Quotations based on head hogs) St. L. Natl. Stk. Yds. Chicago Kansas City Omaha St. Paul

## BARRROWS AND GILTS:

Good and Choice:

125-140 lbs.	\$24.75-27.00	\$24.00-27.00	\$25.50-27.00	\$26.50-27.75	\$26.50-27.00
140-160 lbs.	26.75-28.50	27.00-28.50	26.50-28.50	27.50-28.75	27.00-28.75
160-180 lbs.	28.25-29.50	28.00-29.25	26.50-28.50	27.50-28.75	27.00-28.75
180-200 lbs.	29.25-29.75	29.00-29.50	28.00-29.00	28.50-29.00	28.75-29.00
200-220 lbs.	29.50-29.75	29.25-29.75	28.75-29.25	29.00-29.50	29.00-29.25
220-240 lbs.	29.50-29.75	29.25-29.75	29.00-29.25	29.00-29.50	29.00-29.25
240-270 lbs.	29.50-29.75	29.25-29.75	29.00-29.25	29.00-29.50	29.00 only
270-300 lbs.	29.50-29.75	29.25-29.75	28.75-29.25	28.75-29.00	28.00-29.00
300-330 lbs.	29.00-29.75	29.00-29.50	28.50-29.00	28.50-28.75	27.75-28.00
330-360 lbs.	28.75-29.50	28.75-29.25	28.25-28.75	28.00-28.50	27.50-27.75

Medium:

100-220 lbs.	25.75-29.25	26.00-29.00	26.00-29.00	26.75-29.00	27.50-28.75
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## BOYS:

Good and Choice:

270-300 lbs.	28.25-28.50	28.75-29.25	27.50-28.00	27.50-27.75	27.25-27.50
300-330 lbs.	28.25-28.50	28.75-29.00	27.50-28.00	27.50-27.75	27.25-27.50
330-360 lbs.	27.50-28.50	28.25-28.75	27.50-28.00	27.25-27.50	27.00-27.25
360-400 lbs.	27.00-28.00	27.50-28.50	27.00-27.75	27.00-27.25	26.75-27.00

Good:

400-450 lbs.	26.50-27.50	27.00-27.75	26.25-27.50	26.75-27.25	26.50-26.75
450-550 lbs.	26.00-27.00	26.00-27.00	25.50-26.75	26.50-27.50	26.00-26.50

Medium:

250-350 lbs.	23.00-27.75	25.00-28.00	25.00-27.50	26.25-27.50	25.50-25.75
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## PIGS (Slaughter):

Medium and Good:

90-120 lbs.	19.50-25.00	22.00-25.00			
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## SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	29.00-33.00	30.00-33.00	28.25-31.75	28.50-31.50	29.50-32.50
900-1100 lbs.	31.00-33.50	32.00-35.00	29.50-33.50	29.25-33.50	30.00-34.00
1100-1300 lbs.	31.50-34.00	33.50-36.00	29.75-34.00	30.50-34.75	30.00-35.00
1300-1500 lbs.	32.00-34.50	34.50-36.85	30.50-34.00	31.00-35.00	30.50-35.00

STEERS, Good:

700-900 lbs.	25.00-29.00	26.00-30.00	23.75-29.50	24.00-28.75	25.00-30.00
900-1100 lbs.	25.50-31.00	26.50-32.00	24.50-30.00	24.50-30.00	25.00-30.00
1100-1300 lbs.	26.00-31.50	27.00-33.50	25.00-30.50	24.75-30.50	25.00-30.50
1300-1500 lbs.	26.50-32.00	27.50-34.50	26.50-30.50	25.25-30.50	25.00-30.50

STEERS, Medium:

700-1100 lbs.	18.00-25.00	17.00-25.00	18.25-25.50	18.00-24.75	18.00-25.00
1100-1300 lbs.	19.00-26.00	18.00-26.00	20.25-26.00	21.00-24.75	18.00-25.00

STEERS, Common:

700-1100 lbs.	16.00-19.00	16.00-17.50	15.50-18.25	16.00-19.50	14.00-18.00
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HEIFERS, Choice:

600-800 lbs.	28.00-31.00	28.50-31.00	26.75-30.50	27.75-29.25	28.50-30.50
800-1000 lbs.	28.50-32.00	29.00-32.50	27.25-31.00	28.00-30.50	28.50-31.50

HEIFERS, Good:

600-800 lbs.	24.50-28.00	25.00-28.50	21.50-26.75	24.00-28.00	23.00-28.50
800-1000 lbs.	25.00-28.50	26.00-29.00	22.00-27.25	24.25-28.00	23.00-28.50

HEIFERS, Medium:

500-900 lbs.	15.50-24.00	16.00-25.00	14.00-22.00	16.00-24.00	17.00-23.00
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HEIFERS, Common:

500-900 lbs.	12.00-15.50	13.00-16.00	11.75-14.00	13.50-16.00	13.50-17.00
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COWS, (All Weights):

Good	16.50-19.00	17.00-21.00	16.25-19.00	16.00-20.00	16.00-19.00
Med.	14.00-16.50	14.50-17.00	14.00-16.25	14.25-16.00	14.00-16.00
Cut. & Com.	11.75-14.00	11.75-14.50	12.00-14.00	12.50-14.25	11.50-14.00
Canners	10.40-11.75	10.50-11.75	10.50-12.00	11.50-12.50	10.50-11.50

BULLS (Yrags. Excl.), All Weights:

Beef, good	17.50-18.00	18.00-19.25	17.50-18.00	17.25-18.00	17.00-18.00
Sausage, good	16.75-17.50	16.00-19.25	17.25-17.50	17.00-17.50	16.50-17.50
Sausage, medium	15.50-16.75	15.00-18.00	14.50-17.25	16.25-17.00	15.50-16.50
Sausage, cut. & com.	12.50-15.50	13.00-15.00	11.75-14.50	14.25-16.25	12.50-15.50

VEALERS, (All Weights):

Good & choice	24.00-29.00	25.00-27.50	21.00-23.50	18.00-20.00	22.00-27.00
Com. & med.	13.00-24.00	16.00-25.00	11.50-21.00	12.00-18.00	13.00-22.00
Cull (75 lbs. up.)	8.00-13.00	14.00-16.00	7.50-11.50	10.00-12.00	10.00-13.00

CALVES (500 lbs. Down):

Good & choice	17.50-21.00	18.00-21.00	17.00-22.00	17.00-20.00	16.00-20.00
Com. & med.	12.50-17.00	13.00-18.00	11.50-17.00	11.50-17.00	12.00-16.00
Cull	9.00-12.50	11.00-13.00	7.50-11.50	10.00-11.50	10.00-12.00

## SLAUGHTER LAMBS AND SHEEP:

LAMBS (Wooled):

Good & choice	22.50-23.25	22.75-23.00	22.00-23.00	21.50-22.25	21.25-22.50
Med. & good	18.50-22.00	19.00-22.50	18.50-21.75	17.00-21.25	16.50-21.00
Common	15.50-18.00	16.00-18.50	16.00-18.25	13.50-16.00	13.50-16.25

WETHERS:

Good & choice			17.65-18.25		
Med. & good			15.50-17.50		

EWES:

Good & choice	7.75-8.75	9.00-9.50	8.00-8.60	7.75-8.50	8.25-9.00
Com. & med.	6.75-7.50	7.50-8.75	6.50-7.75	6.75-7.75	6.25-8.00

\*Quotations on slaughter lambs and yearlings of Good and Choice grades and the Medium and Good grades and on ewes of Good and Choice grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

\*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

\*Quotations on shorn basis.



**HYGRADE'S**  
BEEF · VEAL · LAMB  
PORK

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ALL-BEEF  
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ORIGINAL  
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**HYGRADE'S**  
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**HYGRADE'S**  
CORNED BEEF  
AND TONGUE

**HYGRADE**  
in name...  
high grade in fact!

...also a complete line  
of Hygrade's Frozen Meats,  
Pre-Cooked Frozen Foods  
and Canned Meats

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EXECUTIVE OFFICES: 30 CHURCH STREET, NEW YORK 7, N. Y.

**H. L. SPARKS AND COMPANY**



If it's hogs you want we can furnish a single deck  
or a train load. We sell stock pigs.

PURCHASING AGENTS FOR ALL CLASSES OF LIVESTOCK

**NATIONAL STOCK YARDS, III.** PHONE BRIDGE 6261  
BUSHNELL, ILL., AND OTHER POINTS L. B. 518

**SOUTHEASTERN LIVE STOCK ORDER BUYERS**



223 EXCHANGE BUILDING BOURBON STOCK YARDS LOUISVILLE 6, KENTUCKY  
OFFICE TELEPHONE 5 JACKSON 6492 1835

For Service and Dependability

**E. N. GRUESKIN CO.**

CATTLE ORDER BUYERS

SIoux CITY, IOWA • TELEPHONE: 8-4433

ON THE SIOUX CITY MARKET SINCE 1916!

Here's Why

**GRID**

T.M.  
REG. U.S.  
PAT. OFF.

## UNIT HEATERS

*will stand High Steam Pressures*

- One piece construction heating sections (Patented) of high test cast iron that will withstand steam pressures up to 250 lbs.
- No soldered, brazed, welded nor expanded connections to become loose or develop leaks.
- No electrolysis to cause corrosion, with resultant break-downs, leaks or heating failures now, or in future years.

GRID is the only unit heater free from electrolysis—made to last as long as the pipes furnishing steam to it.

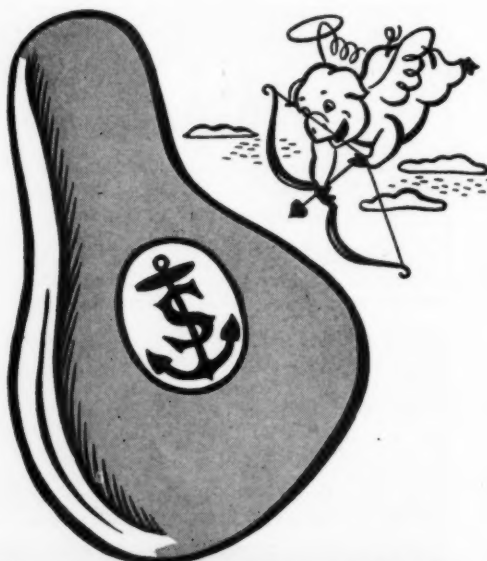
**HIGH TEST  
CAST  
IRON  
HEATING  
SECTIONS**



**D. J. MURRAY MANUFACTURING CO.**  
WAUSAU • WISCONSIN

In many packing plants with corrosive atmospheres GRID Unit Heaters have been operating continuously for over 17 years without maintenance expense. It's the material that makes the difference.

Ask for complete details, capacity tables, engineering data—and see how you can have maintenance-free heating equipment in your packing plant.



**SOLVAY** *nitrite of soda*

SOLVAY SALES CORPORATION • 40 RECTOR STREET, NEW YORK 6, N.Y.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 4, 1947, as reported to THE NATIONAL PROVISIONER:

### CHICAGO

Armour, 515 hogs; Swift, 542 hogs; Wilson, 737 hogs; Agr., 3,749 hogs; Shippers, 2,738 hogs; Others, 19,657 hogs.

Total: 22,742 cattle; 4,015 calves; 27,938 hogs; 10,379 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	6,111	1,202	1,844	4,206
Cudahy	3,816	1,207	801	3,738
Swift	3,722	2,084	1,421	6,851
Wilson	3,444	1,242	957	3,508
Central	1,473			
U.S.P.	1,831			
Others	8,944	404	2,924	2,752
<b>Totals</b>	<b>29,341</b>	<b>6,139</b>	<b>7,947</b>	<b>21,055</b>

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	7,500	3,532	2,897	
Cudahy	5,746	2,267	2,373	
Swift	6,400	2,554	3,922	
Wilson	3,233	1,428		
Independent		1,048		
Others		5,989		

Cattle and calves: Engle, 37; Great-  
est, Omaha, 139; Hoffman, 86; Roth-  
child, 451; Roth, 78; Kingan, 952;  
Merchants, 78.

Totals: 24,780 cattle and calves,  
16,818 hogs and 9,192 sheep.

### ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	4,114	3,663	6,251	4,476
Swift	5,789	4,138	8,451	3,638
Hunter	1,405		1,975	132
Hell			1,536	
Krey			2,763	
Laclede			1,872	
Sieloff			828	
Others	3,806		5,048	27
Shippers	12,201	3,064	8,849	139
<b>Totals</b>	<b>27,315</b>	<b>10,865</b>	<b>37,613</b>	<b>8,412</b>

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	4,578	1,139	7,104	4,257
Armour	4,022	1,479	5,377	1,834
Others	3,041	449	2,613	1,330

Totals: 11,641 cattle, 3,067 calves, 15,094 hogs and 7,421 sheep bought direct.

### SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	4,031	108	4,369	2,637
Armour	4,037	90	6,991	2,517
Swift	3,407	45	2,139	5,318
Others	310			
Shippers	22,932	1,205	2,968	7,820
<b>Totals</b>	<b>34,737</b>	<b>1,448</b>	<b>16,377</b>	<b>18,292</b>

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,569	931	2,553	836
Guggen- helm	380			
Dunn				
Ostertag	201			
Dold	116		462	
Sunflower	42		34	
Pioneer				
Excel	791			
Others	2,629		319	138
<b>Totals</b>	<b>5,728</b>	<b>931</b>	<b>3,368</b>	<b>974</b>

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,779	1,294	1,069	424
Wilson	3,420	2,277	1,095	160
Others	251	6	419	

Totals: 7,450 cattle, 3,577 calves, 593 calves, 3,852 hogs and 4,174 sheep bought direct.

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	6,487	3,291	7,605	7,552
Bartusch	980			
Cudahy	1,319	2,064		2,553
Rifkin	1,029			
Superior	2,570			
Swift	6,733	4,809	11,289	9,334
<b>Totals</b>	<b>19,118</b>	<b>10,194</b>	<b>18,894</b>	<b>19,439</b>

## CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's				
Ideal				
Kahn's				
Lorey				
Meyer				
Schlachter	244	93		
Schroth	207	18	2,520	
National	538			
Others	4,935	1,033	6,110	1,100

Totals: 5,944 cattle, 1,144 calves, 9,711 hogs and 1,100 sheep bought direct.

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,136	197	2,219	1,100
Swift	1,377	545	2,279	1,100
Cudahy	911	121	1,408	1,100
Others	2,925	451	1,708	1,100

Totals: 6,349 cattle, 1,314 calves, 7,726 hogs and 4,400 sheep.

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,807	2,507	1,270	3,100
Swift	2,448	3,173	1,820	3,100
Blue				
Bonnet	673	155	130	
City	1,197	95		
Rosenthal	222	9		

Totals: 6,347 cattle, 5,939 calves, 7,226 hogs and 3,100 sheep.

### TOTAL PACKER PURCHASES

	Week ended Oct. 4	Prev. week	Oct. 3
Cattle	201,501	198,013	198,013
Hogs	166,795	185,575	185,575
Sheep	174,190	183,454	183,454

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Oct. 2	5,417	1,090	9,954	1,000
Oct. 3	2,850	1,013	10,018	1,000
Oct. 4	1,397	284	8,286	1,000
Oct. 6	17,428	1,600	6,032	1,000
Oct. 7	6,999	1,477	11,331	1,000
Oct. 8	8,882	1,008	8,808	1,000
Oct. 9	5,000	700	12,000	1,000

\*Wk. so far: 38,532 cattle, 8,663 calves, 38,444 hogs and 4,000 sheep.  
Wk. ago: 37,221 cattle, 5,094 calves, 40,135 hogs and 4,000 sheep.  
1946: 22,518 cattle, 2,061 calves, 10,886 hogs and 1,000 sheep.  
1945: 46,342 cattle, 5,161 calves, 27,630 hogs and 1,000 sheep.

\*Including 2,237 cattle, 1,530 calves, 12,235 hogs and 7,825 sheep shipped to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Oct. 2	2,724	37	445	1,000
Oct. 3	1,592	26	1,615	1,000
Oct. 4	230			
Oct. 6	3,752	124	310	1,000
Oct. 7	3,085	186	1,008	1,000
Oct. 8	3,359	41	310	1,000
Oct. 9	2,500	50	300	1,000
Wk.				
so far	12,096	401	1,832	1,000
Wk. ago	12,916	494	1,125	1,000
1946	17,681	979	776	1,000
1945	18,138	1,183	1,980	1,000

### OCTOBER RECEIPTS

	1947	1946	1945
Cattle	59,090	21,890	21,890
Calves	8,241	1,103	1,103
Hogs	71,460	10,211	10,211
Sheep	27,835	22,500	22,500

### OCTOBER SHIPMENTS

	1947	1946	1945
Cattle	20,000	27,800	27,800
Hogs	4,328	1,407	1,407
Sheep	4,886	14,000	14,000

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ending Thursday, October 9, 1947:

	Week ended Oct. 9	Prev. week	Oct. 8
Packers' purch.	26,778	23,100	23,100
Shippers' purch.	3,448	1,400	1,400
<b>Total</b>	<b>30,226</b>	<b>24,500</b>	<b>24,500</b>

### PACIFIC COAST LIVESTOCK

Receipts for five days ended October 3:

	Cattle	Calves	Hogs	Sheep
Los Angeles	7,300	2,275	1,800	1,000
San Francisco	1,400	385	1,960	2,100
Portland	3,025	720	1,975	2,100

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended October 4, 1947.

### CATTLE

	Week ended Oct. 4	Prev. week	Cor. week, 1946
Chicago	22,742	21,005	1,219
Kansas City	35,480	37,661	13,886
Omaha	27,632	17,457	12,872
St. Louis	11,308	10,892	.....
St. Joseph	12,634	12,497	2,445
St. Paul	11,966	9,814	1761
Wichita	4,030	4,778	1,908
New York & Jersey City	7,122	7,427	6,500
Okla. City	11,994	11,425	5,752
Cincinnati	8,029	5,294	4,843
Denver	5,901	7,622	3,786
St. Paul	19,118	17,164	4,038
Milwaukee	6,241	4,549	2,259
Total	183,797	167,585	39,759

### HOGS

Chicago	25,406	25,124	3,110
Kansas City	7,947	8,454	13,674
Omaha	24,876	28,102	14,416
St. Louis	23,716	22,281	3,049
St. Joseph	13,080	13,272	1,798
St. Paul	13,400	14,135	12,840
Wichita	3,049	2,469	700
New York & Jersey City	32,200	29,368	5,638
Okla. City	6,435	7,260	779
Cincinnati	13,780	12,322	1,796
Denver	5,407	4,950	1,783
St. Paul	18,894	16,716	2,727
Milwaukee	7,197	3,233	931
Total	196,255	187,886	33,301

### SHEEP

Chicago	10,379	6,677	6,367
Kansas City	21,055	21,153	20,399
Omaha	21,811	27,430	20,354
St. Louis	8,246	9,921	.....
St. Joseph	11,817	24,067	10,907
St. Paul	10,053	7,819	13,918
Wichita	836	1,064	1,391
New York & Jersey City	33,444	32,074	38,792
Okla. City	4,767	7,012	732
Cincinnati	725	96	3,796
Denver	14,140	20,110	20,938
St. Paul	19,439	11,337	10,260
Milwaukee	1,650	1,172	2,158
Total	158,362	169,932	149,982

\*Cattle and calves.  
†Federally inspected slaughter, including directs.

Stockyards sales for local slaughter.

Stockyards receipts for local slaughter, including directs.

## BALTIMORE LIVESTOCK

Livestock prices at the Baltimore, Md., market on October 7, 1947:

CATTLE:	
Steers, gd.	\$24.00@26.00
Steers, med.	18.00@23.00
Cows, good	16.00@18.00
Cows, com. & med.	13.00@16.00
Cows, cul. & can.	11.00@13.00
Bulls, sausage	14.00@18.50
CALVES:	
Vealers, gd. to ch.	\$21.00@25.00
Com. to med.	13.00@20.00
Cull to com.	9.00@11.00
HOGS:	
Gd. & ch.	\$29.25@29.75
LAMBS:	
Gd. & ch.	\$23.50@24.50

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended October 4, 1947:

Cattle Calves Hogs	
Salable	508 1,374 630 1,647
Total (incl. directs)	3,378 5,705 17,553 24,272
Previous week:	
Salable	597 1,984 373 856
Total (incl. directs)	3,051 6,173 17,667 24,931
*Including hogs at 31st street.	

## CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., October 9.

—At the 10 concentration yards and 11 packing plants in Iowa and Minnesota through the first four days this week barrows and gilts under 270 lbs. sold slightly uneven but averaged about steady; while heavier weights sold steady to 50c higher and sows steady to 75c higher. Thursday's market was fairly active and closed steady to strong compared with Wednesday's averages. Quotations Thursday ranged as follows:

Hogs, good to choice:	
160-180 lb.	\$24.25@28.10
180-240 lb.	27.25@28.85
240-330 lb.	27.40@28.85
300-360 lb.	27.00@28.35

Sows:	
270-330 lb.	\$26.75@27.00
400-550 lb.	23.90@26.85

Receipts of hogs at Corn Belt markets for the week ended October 9 were:

	This week	Same day last wk.
Oct. 3	40,800	21,500
Oct. 4	27,300	17,800
Oct. 5	21,500	20,300
Oct. 7	28,200	18,600
Oct. 8	26,200	23,200
Oct. 9	27,100	25,800

## LIVESTOCK RECEIPTS

Receipts at major livestock markets were as follows:

AT 20 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
Oct. 4	369,000	286,000	293,000
Sept. 27	327,000	291,000	300,000
1946	297,000	55,000	459,000
1945	380,000	193,000	525,000
1944	364,000	313,000	546,000

AT 11 MARKETS, WEEK ENDED:	Hogs
Oct. 4	228,000
Sept. 27	230,000
1946	41,000
1945	161,000
1944	254,000

AT 7 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
Oct. 4	256,000	189,000	178,000
Sept. 27	231,000	184,000	198,000
1946	204,000	34,000	213,000
1945	271,000	125,000	285,000
1944	263,000	189,000	291,000

## CANADIAN KILL

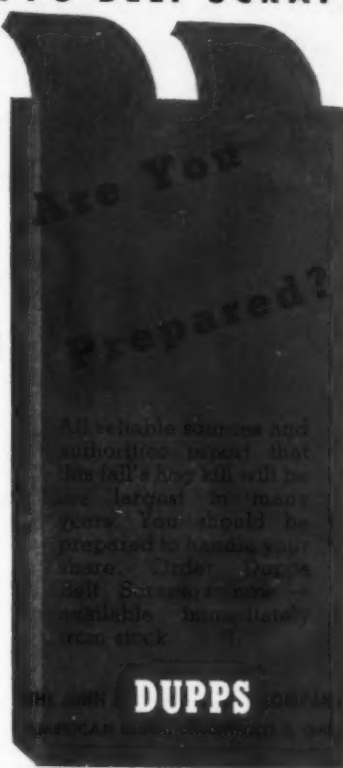
Inspected slaughter in Canada for week ended September 27 as reported by the Dominion Department of \*Agriculture:

CATTLE	
Week Ended Sept. 27	Same Week Last Year
Western Canada	7,419 23,496
Eastern Canada	4,798 14,456
Total	12,217 37,952
HOGS	
Western Canada	12,993 10,486
Eastern Canada	24,101 44,949
Total	37,094 55,435
SHEEP	
Western Canada	2,145 12,296
Eastern Canada	2,923 33,294
Total	5,068 45,590

## DUPPS BELT SCRAPERS

DUPPS BELT SCRAPERS

DUPPS BELT SCRAPERS



DUPPS





*It pays to buy*  
**CANNON** DICED

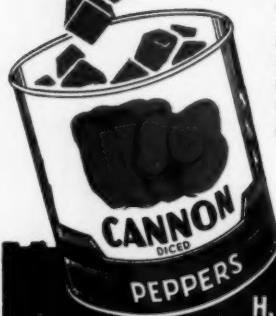
**RED SWEET**

**PEPPERS**

*Firm-Rich, Deep Red*  
**PACKED READY FOR USE**

Cannon Diced Red Sweet Peppers add eye appeal to your product, and sales appeal—their crispness and firmness permits neat, even slicing. They cut your production time and product costs to a minimum. They are safely and scientifically packed, diced in  $\frac{1}{4}$ " squares, in lightweight easy-to-handle #10 tins. You simply open and use. For, Cannon Diced Red Sweet Peppers are cooked in their own juice, no brine. No waste—no spoilage, keep indefinitely. The large (6 lbs. 6 oz. net wt.) tin permits economical use in either large or small quantities. Cannon Diced Red Sweet Peppers are California Wonder Peppers, the result of careful and exclusive quality and production control from seed to finished product.

They cost you less. These appetizing red pepper squares are crisp and firm, suitable for any meat formula. Send your order today—it pays. Use handy coupon.



**H. P. CANNON & SON, INC.**

Established 1881—Incorporated 1911  
**BRIDGEVILLE DELAWARE**

☐ Ship trial case (six-#10 tins)  
Cannon Diced Red Sweet Peppers.

NAME \_\_\_\_\_ TITLE \_\_\_\_\_  
COMPANY \_\_\_\_\_  
CITY \_\_\_\_\_ ZONE \_\_\_\_\_ STATE \_\_\_\_\_

## MEAT SUPPLIES AT NEW YORK

(Reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS		BEEF CURED:	
STEER AND HEIFER: Carcasses		Week ending Oct. 4, 1947..	
Week ending Oct. 4, 1947..	10,088	Week previous .....	10,560
Week previous .....	11,683	Same week year ago .....	10,560
Same week year ago .....	1,197		
COW:		PORK CURED AND SMOKED:	
Week ending Oct. 4, 1947..	2,703	Week ending Oct. 4, 1947..	1,023,361
Week previous .....	3,143	Week previous .....	1,296,442
Same week year ago .....	438	Same week year ago .....	308,565
BULL:		LARD AND PORK FAT:	
Week ending Oct. 4, 1947..	230	Week ending Oct. 4, 1947..	143,631
Week previous .....	258	Week previous .....	144,800
Same week year ago .....	...	Same week 1946 .....	94,302
VEAL:		LOCAL SLAUGHTER	
Week ending Oct. 4, 1947..	15,751	STEERS:	
Week previous .....	15,723	Week ending Oct. 4, 1947..	4,620
Same week year ago .....	6,383	Week previous .....	4,900
LAMB:		Same week year ago .....	4,402
Week ending Oct. 4, 1947..	73,066	COWS:	
Previous week .....	50,353	Week ending Oct. 4, 1947..	1,900
Same week year ago .....	14,131	Week previous .....	1,650
MUTTON:		Same week year ago .....	1,110
Week ending Oct. 4, 1947..	4,765	BULLS:	
Week previous .....	2,568	Week ending Oct. 4, 1947..	660
Same week year ago .....	3,243	Week previous .....	977
HOG AND PIG:		Same week year ago .....	82
Week ending Oct. 4, 1947..	6,493	CALVES:	
Week previous .....	3,776	Week ending Oct. 4, 1947..	6,780
Same week year ago .....	541	Week previous .....	10,722
PORK CUTS: Lbs.		Same week year ago .....	7,622
Week ending Oct. 4, 1947..	1,561,091	HOGS:	
Week previous .....	1,288,842	Week ending Oct. 4, 1947..	32,300
Same week year ago .....	88,832	Week previous .....	32,300
BEEF CUTS:		Same week year ago .....	6,000
Week ending Oct. 4, 1947..	249,746	SHEEP:	
Week previous .....	326,461	Week ending Oct. 4, 1947..	32,440
Same week year ago .....	114,400	Week previous .....	32,070
VEAL AND CALF:		Same week year ago .....	38,200
Week ending Oct. 4, 1947..	1,708		
Week previous .....	32,488		
Same week year ago .....	...		
LAMB AND MUTTON:			
Week ending Oct. 4, 1947..	1,539		
Week previous .....	2,273		
Same week year ago .....	1,108		

Country dressed product at New York totaled 4,775 veal, 19 hogs and 204 lambs in addition to that shown above. Previous week 5,022 veal, 6 hogs and 252 lambs. Same week 1946: 3,558 veal, no hogs and 343 lambs.

## WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers for the week ended October 4, as reported by the USDA, shows an increase for cattle, hogs and sheep, but a decrease for calves, compared with the previous week.

	Cattle	Calves	Hogs	Sheep and Lambs
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City....	7,122	8,788	82,200	22,440
Baltimore, Philadelphia .....	6,008	1,842	17,918	1,800
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, Indianapolis. 15,468	4,112	48,046	18,370	
Chicago, Elburn .....	31,303	13,301	68,609	26,800
St. Paul-Wis. Group .....	30,493	25,518	54,196	22,770
St. Louis Area .....	20,199	17,405	61,043	18,800
Sioux City .....	19,718	679	16,770	11,700
Omaha .....	23,814	1,935	31,349	28,000
Kansas City .....	26,356	10,600	27,734	27,000
Iowa and So. Minn. .....	18,016	6,490	115,058	26,000
<b>SOUTHEAST*</b>	10,602	6,467	16,322	
<b>SOUTH CENTRAL WEST*</b>	31,790	17,341	35,910	56,870
<b>ROCKY MOUNTAIN*</b>	7,930	1,567	8,365	26,000
<b>PACIFIC*</b>	17,420	4,009	19,364	20,000
Grand Total .....	257,239	120,704	555,823	282,000
Total week earlier .....	243,032	124,623	541,073	258,700
Total same week 1946 .....	65,937	69,606	70,064	235,100

\*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. \*Includes St. Louis National Stockyards, E. St. Louis, Ill. and St. Louis, Mo. \*Includes Cedar Rapids, Des Moines, Fort Dodge, Iowa City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. \*Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. \*Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. \*Includes Denver, Colo., Ogden and Salt Lake City, Utah. \*Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during:—August, 1947—Cattle 77.0, Calves 69.8, Hogs 76.7, Sheep and Lambs 87.0.

## SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, are compared with the previous week and with the corresponding week last year.

	Cattle	Calves	Sheep
Week ended Oct. 3 .....	3,595	1,596	1,807
Week ended Sept. 26 .....	3,943	2,174	4,000
Cor. week last year .....	2,877	1,647	700



## VERSATILE MEAT JUDGES

A team of animal husbandry students from Massachusetts State College won the intercollegiate meat judging contest at the Eastern States Exposition, just concluded at Springfield, Mass. The trio—Howard Stowe, Clifton Waugh and Richard Norton—scored 2,504 out of a possible 2,700 points, according to the National Live Stock and Meat Board, contest sponsor. They were coached by Prof. W. A. Cowan.

Demonstrating their versatile ability in this field, the winning team was first in judging all three meats—beef, pork and lamb. The next intercollegiate event of this kind will be held at Kansas City, Mo. as a feature of the American Royal Live Stock Show.

## LIVESTOCK IN EIRE

The cattle population of Eire fell below 4,000,000 head for the first time in many years, according to the June 1 census reported by USDA's office of foreign agricultural relations. The decreases reflect an unfavorable feed situation. The department reports heavy buying of cattle in Eire by Belgium, Holland, France and Switzerland. The continental demand is largely for fat cattle.

Eire's hog numbers at 463,000 head on June 1 were only slightly below a year earlier, but sheep numbers were down considerably, at 2,096,000.

## Food Industries Cooperate Toward Better Sanitation

A national organization of technically trained men in major food processing industries was formed early this year for the purpose of improving and maintaining sanitary conditions in places where food is held or processed, with particular reference to the prevention of insects and rodents.

The group, known as the National Committee of Food Sanitarians, is composed of individuals connected with associations and institutes and individual firms in the food field. From the meat packing field, the American Meat Institute, Armour and Company, Swift & Company and Wilson & Co. are represented on the committee. Officers are: Chairman, E. M. Searls; vice chairman, E. L. Holmes; secretary, J. P. Barrett, and treasurer, G. S. Doolin. The office of the secretary is Room 1300, 59 E. Van Buren, Chicago 5.

Insect and rodent prevention programs are already in force in the various industries and corporations employing the individuals within this group, and the group is working toward making such programs more far reaching and effective. Meetings are scheduled to be held twice a month in Chicago.

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# NEW EQUIPMENT *and Supplies*

## LIFT AND DUMP DEVICE

Development of a new device for lifting and dumping quantities of free-flowing materials was announced recently by the Colson Equipment & Supply Co., Los Angeles, Calif. The dumper can handle solids and semi-solids, as well as liquids, and is suitable for use with packinghouse by-products. Materials are placed in the skip of the dumper, a switch is turned and the



load is lifted and emptied into bins, kettles or other receptacles.

The unit is equipped with a 500 lb. capacity box type skip for loose materials or liquids and an open front skip for bagged materials. The makers claim that 100 trips per hour are possible and as much as 50,000 lbs. of product may be lifted and dumped in that time. The machine requires a floor space of only 36 by 65 in. and is equipped with 5 in. ball bearing casters. Four different dumping heights of 5, 6, 7 and 9 ft. are available. A  $\frac{1}{2}$  hp motor operates the lift.

Special features include a reversing drum control with up, stop and down positions; a solenoid operated brake, and a grooved drum which prevents piling up of the cables. There are no exposed gears, chains or belts.

## STEEL COOLER INSULATION

A recent new equipment item describing Ferro-Therm steel insulation for cold storage rooms (see NP issue of August 2, page 27) contained an error regarding the amount of air space allowed between the insulating sheets. The coated sheets, manufactured by the American Flange & Manufacturing Co., are erected with a  $\frac{1}{2}$ -in. air space and not  $2\frac{1}{2}$  in., as previously reported.

## CELLOPHANE PRICE CHANGES

A new price schedule on cellophane with both increases and decreases in various types of moistureproof films was placed in effect October 1 by the E. I. du Pont de Nemours & Co., Inc., it has been announced from the firm's Wilmington, Del., headquarters. The new schedule, first price change since 1941, reflects increases where costs have advanced sharply and reductions where costs permit.

The 300 gauge MT and MST films have been increased from 41 to 44c per pound in rolls and the 450 reduced from 46 to 45c per pound. Water-resistant MSAT films have been reduced from 57 to 54c in the 300 gauge and from 62 to 55c in the 450 gauge. In non-moistureproof types, the 300 gauge has been increased from 33 to 42c per pound and the 450 gauge from 38 to 43c.

## LEVEL BELT CONVEYOR

A new horizontal belt conveyor of a standardized design built for stock, available in lengths of 21 to 161 ft. and in standard heights of 28, 32 and 36 in. off the floor, has been announced by the Standard Conveyor Co., N. St. Paul, Minn. The drive mechanism of the unit is standardized for power up to 1 h.p. to operate at a speed of 60 ft. per minute in either direction. A unique feature is that the takeup for maintaining belt tension is incorporated with the drive mechanism. A roller type bed is used with 1.9 in. diameter ball bearing rollers placed at 8 in. centers. The conveyor is available in two standard widths of 14 and 24 in. belts.

## PROTECTIVE SLEEVES

Protector sleeves made from Koroseal film and designed for protection against acids, caustics, solvents, dirt and splashing liquids, have been announced by the B. F. Goodrich Co., Akron, O. Length of the sleeves, elastic at both ends, is  $16\frac{1}{2}$  in. They are easy to keep clean and suitable for wear by packinghouse workers.

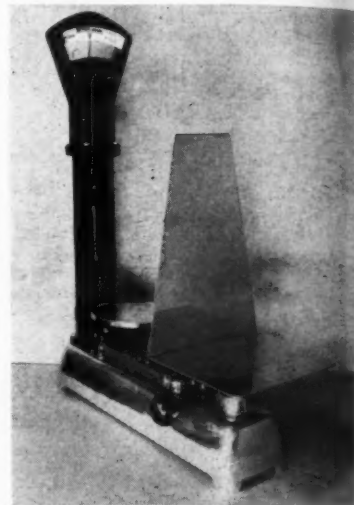
## NEW FOOD TRAY

A new low-walled food tray which may be used in packaging machinery and which greatly increases visibility of meats and other products has been released by B-F-D Co., New York city. The rounded corner tray stacks well.



## ALUMINUM PACKING SCALE

Manufacture of a heavy-duty type aluminum scale, especially constructed to speed up packing and processing operations in the food industry, has been



undertaken by Detecto Scales, Inc., Brooklyn, N. Y. The new unit has a capacity of 20 to 30 lbs. and a precision accuracy to  $\frac{1}{4}$  oz., with beam graduations reading up to one pound. The scale, equipped with an 8 x 10 x 14 in. commodity plate, is designed to cut all weighing and check-weighing operations to an absolute minimum.

A time-saving device, known as the air-controlled dashpot, minimizes the fall of the scale lever when a package is placed on the commodity plate, greatly speeding operations. An extra-high pillar which towers the over-and-under head well over the height of the commodity plate enables the operator to read the weight indicator easily. The over-and-under head is said to guarantee precision results and facilitate all weight tallies.

Watch the Classified Advertisements page for bargains in equipment and supplies.

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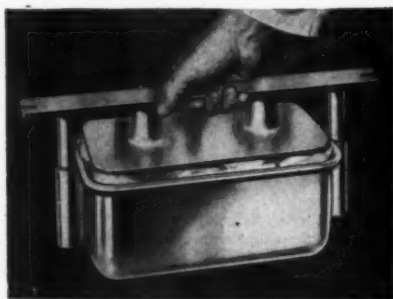
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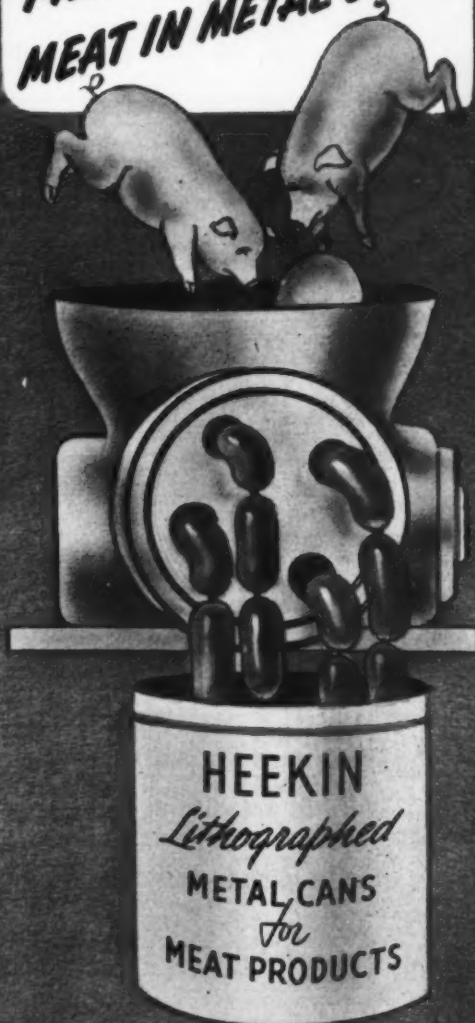
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1-HOG DEHAIRER, NEW, Dupps #74, Grate type, 40 hogs hourly, throw-in, throw-out, 7 1/2 HP motor, original crate, 8 to 15 tripe capacity.....	1075.00
1-TRIPLE SCALDER, NEW, 2 HP motor, 8 to 15 tripe capacity.....	795.00
1-HOG CASING CLEANER, Boss #158, complete with motor, direct driven, excel. cond. guar.....	350.00
1-SAW, NEW, Jones Superior #54, practically new, used 2 months.....	890.00
1-MEAT SAW, Kleen-Kut #1015-S, used less than 1 month.....	285.00
1-BEEF DROPPER, NEW.....	300.74
1-BEEF SPREADER, Boss #410, Collapsible, 52" wide.....	85.00
1-LANDING DEVICE, NEW, Automatic, 750-TRACKING, 1/2x2 1/2, complete with hangers & switches, excel. cond. Per ft. Globe #204-3, Ea.....	167.98
375-HOG TROLLEYS, Oak, box, Ea.....	.35
4-LOIN TRUCKS, 8 removable wire shelves each, 34"x72", excel. cond. Ea.....	.75
1-PAUNCH TRUCK, Rubber tired wheels, stainless steel pan.....	50.00
	45.00

### Rendering and Lard Equipment

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1-COOKER, Anco #410, 20 HP motor, record.....	2250.00
2-COOKERS, American Melting 5x8, with 15 HP motor, Each.....	2150.00
1-PULVERIZER, Williams, with record, 75 HP motor, starter, no motor.....	2000.00
1-HYDRAULIC PRESS, Anco 600 ton, with pump & fittings, guaranteed.....	5500.00
1-HYDRAULIC PRESS, New, Thomas Albright, 300 ton, double acting pump, 15 HP motor, 10" piston, 28x32 curb, 10" piston, less 3 HP motor.....	750.00
1-EXPPELLER, Red Lion, complete, with many extras, practically new.....	6975.00
1-EXPPELLER, Anderson RB, Magnetic Separator, 15 HP motor, record.....	4250.00
1-HOG, M & M #15 CRSD, 60 HP motor, 18"x20" hopper opening.....	1850.00
1-CRUSHER, Gruendler, with record, 50 HP motor.....	750.00
1-HASHER & WASHER, with Feeder, New 20 HP GE Starter, no motor.....	1100.00
2000-LARD TIERCES, NEW, White Oak, cost \$7.71 new, never used, Ea.....	6.00

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1-BACK FAT SKINNER, Boss Automatic #171-A, ser. #27972.....	200.00
1-HAM & BACON TRUCKS, Metal box type, metal wheels, Each.....	30.00
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150-HAM MOLDS, Aluminum, complete, Ea.....	3.75
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1-COMBINATION SAUSAGE UNIT, Buffalo Silent Cutter, #51 Enterprise Grinder, new worn, 5 HP motor, excel. cond.....	465.00
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1-GRINDER, Anco 25 HP motor, direct drive, extra knives, plates, cylinders, worm & studs, excel. cond.....	950.00
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407 SO. DEARBORN ST., CHICAGO 5, ILL.

### EQUIPMENT FOR SALE

**WE SOLD**  
TWO OF THE ICE MACHINES  
WE LISTED LAST WEEK. THESE  
MACHINES WILL GO FAST;  
BETTER GET YOURS NOW.

DISELS—Diesel power plant—General Electric—75 KVA-40 KW—90 HP—1200 RPM—Complete..... \$3000.00  
ICE MACHINE—7 1/2"x7 1/2" York Y15 with 25 HP motor—Excellent condition..... 1200.00  
ICE MACHINE—6x6 York Y15 with 25 HP motor..... 1000.00  
SILENT CUTTER—#48 Buffalo with 25 HP motor..... 600.00  
GRINDER—75 Cleveland with 25 HP motor..... 500.00  
MEAT MIXER—Boss—7000 lb. Cap. less motor—Belt drive..... 420.00  
SCALES—Fairbanks—Dormant—125 "Platform"—2000 lb. Cap.—1000 lb. dial—re-built & guaranteed..... 900.00  
SCALES—Chattillon Meat Beam—New—600 lb. Cap..... 240.00  
ROLLER CONVEYOR—18" WIDE OX & A325 CENTERS, 24" ROLLERS. WRITE FOR PARTICULARS!

### Aaron Equipment Co.

Offices and Warehouse  
1347 S. Ashland Ave., Chicago 8, Ill.  
CHSapeake 5300

### Meat Packers—Attention

FOR SALE: 1-Hottmann #1 Mixer, 6000 capacity, requires 40 HP, jacketed trough; 1-Enterprise #108 Meat Grinder, belt driven; 3-Mechanical Dryers, 5'x12'; 1-Cast iron 3000 gallon jacketed agitated Kettle; 12-Stainless jacketed Kettles, 8, 10, 60, 80 gallons; 30-Aluminum jacketed Kettles, 20, 40, 60, 80, 100 gallon; 2-Allright-Nell 60" Lard Roller; 1-Brecht 100000" Meat Mixer. See your inquiries.

WHAT HAVE YOU FOR SALE?  
CONSOLIDATED PRODUCTS CO., INC.  
1410 Park Row New York City 5, N. Y.

FRIG'S REFRIGERATING UNIT: Therm-King model CTA, completely automatic, self-contained Freon gas units each driven by a gasoline engine. Built into trailers having about 30' clear over above drivers' cab and fits through a 25' round hole near the ceiling in front end of trailer. Will maintain 35-40° temp. indefinitely in largest trailer (lower in smaller bodies) at only a few cents per hour for gas and oil. We have 4 brand-new units available and have good reason for not selling them ourselves.

FS-545, THE NATIONAL PROVISIONER,  
607 S. Dearborn St. Chicago 5, Ill.

### For Immediate Delivery from Stock

8000# Boss Meat Mixer with 10 HP motor  
Silent Cutter Boss 36" Bowl with 20 HP motor  
Silent Cutter Buffalo 43A & other blades  
Rotary Cutter with 21-20" Round Blades  
Bacon Slicers: Hottmann Mixers; Stuffers; Tubs; Grinders; Rotators; Hammer Mills; Stainless Plates. We buy & sell single items & complete plants.

### NEWMAN TALLOW & SOAP MACHINERY CO.

1051 W. 35th St., Chicago 8, Ill.

FOR SALE: Link Belt slicer with two sets of knives in first class condition, also complete and beef packing equipment, 2 scales and 50,000-lb cardboard boxes. Very reasonable. Inquire of Joseph M. Kay, 2933 Russell St., Detroit 7, Mich.

FOR SALE: Townsend skinning and freezing machine, \$750. Like new. FS-280, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

### EQUIPMENT WANTED

AIR STIFFER: Wanted immediately. A good one, 300 to 500 capacity with appliances for opening 1 to 32 cans. W-247, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### FOR RESULTS

USE

NATIONAL PROVISIONER

"Classified"

ADDITIONAL CLASSIFIED ADVERTISING ON PAGE 75

# Wilmington Provision Company

*Slaughterers of*  
**CATTLE - HOGS - LAMBS - CALVES**  
**TOWER BRAND MEATS**  
 U. S. GOVERNMENT INSPECTION  
 WILMINGTON, DELAWARE

HAVE YOU ORDERED  
**The MULTIPLE BINDER**  
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 A complete volume of 26 issues can be easily kept for future reference in this binder. Price \$2.50



THE H. H. MEYER PACKING CO. • CINCINNATI, O.

**HAM • BACON • LARD • SAUSAGE**

Sell HOG Casings at HIGHER EXPORT PRICES to

**THE FOWLER CASING CO. LTD.**

8 Middle Street, West Smithfield

LONDON, E. C. 1, ENGLAND

(Cables: Effseaco, London)

FOR 36 YEARS DEPENDABLE DISTRIBUTORS OF QUALITY AMERICAN HOG CASINGS

## CLASSIFIED ADVERTISING • For Additional Ads See Opposite Page 74

### POSITION WANTED

**SALES MANAGER** or assistant's position preferred but not essential. Employer, my work, compensation, are in that order of importance. Sales and promotion experience for twelve years, petrochemicals, foods and sausage casings, acquaints me with packers in 20 states, Chicago and New York. Excellent references, some college, good appearance and health, 35 years old. Available shortly. W-277, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SUPERINTENDENT:** Practical packinghouse superintendent wants position as superintendent or assistant superintendent in independent plant. Have full knowledge of slaughtering, processing and rendering. Write Box W-279, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Position wanted as **SUPERINTENDENT** or **ASSISTANT SUPERINTENDENT**. 25 years' practical experience in all operations. Prefer the middle west. Large or small plant. W-278, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**PACKING HOUSE SUPERINTENDENT** of long experience available for consultation, advice and instruction on curing and smoking, sausage, lard and other operations. Will visit plant if desired. Write C. K. Small, 4917 Lake Park Ave., Chicago 15, Ill.

**CURING WORKING FOREMAN:** Age 35, married, would like to make a change. 18 years' packinghouse experience, mostly in curing W-200, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SUPERVISOR:** Edible and inedible, wet or dry rendering, refinery, meat scrap, tankage. W-261, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

**SKINNER:** For rendering plant. Good opportunity for dependable man. Gattis Rendering Co., P. O. Box 1182, Plainfield, N. J.

### Assistant Market Reporter

Should have broad basic knowledge of buying and selling of meat cuts, by-products and livestock, and be familiar with all general product specifications. To start will work as general assistant in market reporting department, where training will be given in market analysis and reporting, with full opportunity to gain full knowledge of methods and procedures. Position is steady and permanent, with opportunity for advancement. Write giving full particulars of experience, age, salary desired, as well as personal details. All replies will be kept confidential. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED—SALES MANAGER FOR LARGE MODERN MEAT PACKING PLANT IN NORTHERN CALIFORNIA.** MUST BE EXPERIENCED IN MEAT BUSINESS, AND QUALIFIED TO HANDLE JOBBERS AND RETAILERS. PRIOR SALES MANAGEMENT EXPERIENCE ESSENTIAL. PREFER MAN UNDER 45 YEARS OF AGE. SALARY AND BONUS OPEN. WRITE QUALIFICATIONS. W-271, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Working inedible tank foreman. Good steady job and good pay and bonus. Modern equipment in northeastern Ohio plant. W-274, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

#### Working Foremen Beef Kill Department

Two all around beef kill butchers; two all around hog cutting, and killing butchers. Good salary and working conditions. Medium size independent meat packer in Ohio. Replies confidential. Our employees know of this ad. Give full information regarding experience, age, family status, etc. W-282, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### Packing House Accountant

For slaughtering plant located in north eastern part of Illinois. Must be capable of taking charge and settling up complete accounting system and be familiar with all packinghouse cost and accounting set ups. Give full details in your reply stating: age, experience, references, salary desired, and all pertinent information. Address Box W-280, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### Engineer

Wanted a chief engineer who has had experience in a packinghouse. Must be capable of taking complete charge of engine room and maintenance work. Plant located in central Illinois. Write fully giving complete experience, references, age and salary expected. Address W-281, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### Assistant Superintendent Wanted

By medium size independent packer in Ohio. Good salary and working conditions. Replies confidential. Give full information, experience, age, family status, etc. W-268, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### THREE FOREMEN WANTED

Hog Slaughtering and Cutting Foreman; Curing and Smoked Meat Foreman; Dry Rendering Edible and Inedible, Animal Feeds and Hide Curing Foreman, by medium size independent packer in Ohio. Good salary and working conditions. Replies confidential. Full information required, experience, age, family status, etc. W-267, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### Foremen Wanted

Positions available for three experienced men to operate ham department, bacon slicing and packing department in well established, government inspected plant in New York city. Write stating qualifications. W-283, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

#### Livestock Buyer

For packing plant. Must have had experience buying cattle, calves and hogs for packinghouse slaughter. Packing plant located in central Illinois. State age, experience, references and salary expected. Address W-284, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**DESIGNER AND ENGINEER:** familiar with meat packing machinery and plant layout wanted by large manufacturer of machinery and equipment. Air conditioned offices, cafeteria on premises. Apply to Frank J. Bilek, chief engineer, The Globe Company, 4000 S. Princeton Ave., Chicago 9, Ill. Phone Roseland 2100.

**Wanted FANCY CATTLE BUYER** for Chicago market. Must be employed at present. Must have at least fifteen years' experience. Highest references required. W-286, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### EQUIPMENT FOR SALE

## E. G. JAMES CO.

### EXCELLENT USED OFFERINGS

- 1—MEAT GRINDER: Boss, H-4105, 40 HP motor, 2 yrs. old. \$1250.00
- 1—MEAT GRINDER: Buffalo B66, 25 HP motor, extra knives and plates, extra bowl and worm. 1400.00
- 1—MEAT GRINDER: Boss 160, steam jacketed cylinder, 15 HP motor. 500.00
- 1—MEAT GRINDER: Boss, C8 198, 10 HP motor. 500.00
- 1—MEAT GRINDER: Enterprise 1106, 15 HP motor. 575.00
- 1—STUFFER: Buffalo, 400 lbs., complete with valves and horns, and ¼ air compressor. 850.00
- 1—SILENT CUTTER: Buffalo 45T, 25 HP motor. 900.00
- 1—SILENT CUTTER: Anco, 32B, 5 yrs. old 500.00
- 1—MEAT MIXER: Anco #2, 400 lb. cap. 400.00
- 1—Mixer: Buffalo, vacuum, #3, 5 HP motor. 1500.00
- 1—MIXER: Boss, #35, 1000 lb. cap., 7½ HP. 950.00
- 1—MIXER: Buffalo model #25, vacuum, 1500 lb. cap., with emptying device, new 1944. 2200.00
- 1—DIAMOND HOG: new, #15, left-hand, with Vibro Isolators. 1350.00
- 1—MEAT SAW: Klean Kut, used 60 days. 275.00
- 2—MEAT SAWS: Regal, new 15% discount

These are but a few of the many good used offerings we have for sale.

## E. G. James Company

### 316 SO. LaSALLE STREET

### CHICAGO 4, ILLINOIS

HARISON 9062

25th Year Serving the Meat Packing Industry

### PLANTS FOR SALE

**FOR SALE:** Small meat packinghouse located in one of the best coastal sections of California. Mild moderate climate, only 75 miles from famous Santa Barbara. Plenty of livestock to be bought locally. California state inspection. Very fine list of dependable customers. Living quarters plus 15 acres of ground. Room for expansion. FB-290, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**FOR SALE:** Small, modern meat packing plant in southern Indiana, with a capacity of 35¢ cattle and 60 hogs per day. Annual tonnage from 800,000 to 1,000,000. FB-288, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**FOR SALE:** Beef and pork packing plant at Asaricito, Illinois. Original cost \$80,000. Asking price \$40,000. Liberal terms. Alexander Lucas, Lords Arcade, Sarasota, Florida.

### HELP WANTED

**KILLING FOREMAN** wanted. Must be able to take charge of hog, cattle and calf kill. Good salary to right man. W-285, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SALESMAN.** Travel New York state. Sell textiles for meats. Stockinettes, etc. Write W-287, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.



# Meat and Gravy

New model sheep are being bred by animal geneticists of the U.S. Department of Agriculture which are unwrinkled and smooth-faced. The agricultural scientists will readily point out why sheep that don't have to be "shaved" mean savings in dollars. They cite, as one example, a flock of open-faced Rambouillet ewes at the U.S. Sheep Experiment Station near Dubois, Ida. which weighed five pounds more after shearing than others the same age that were wool-blind. Sheep without the wool over their eyes can see to find food and water and they will produce more than 10 per cent more pounds of live lambs a year than woolly-faced ewes. Unwrinkled sheep will also mean finer mouton coats because the wrinkles usually show up as streaks, and better quality wool for the wool on the wrinkles is coarse in addition to being hard to shear. More beautiful Navaho Indian rugs will result from other scientific experiments in sheep breeding, it is promised. Observation and experiments on the Southwestern Range and Sheep Breeding Laboratory at Fort Wingate, N.M. and on the Navajo reservation are leading toward developing the type of sheep best suited to Navajo needs. One of the aims here is a long-staple wool for weaving.



A ham which was cured 18 years ago by the late ex-Governor Vic Donahey of Ohio was the main course recently at a feast attended by his ten living children and 19 grandchildren. The party was supervised by Hal Donahey, cartoonist for *The Cleveland Plain Dealer* and brother of the late former governor and U.S. Senator. "Vic was saving the ham for a special occasion," Donahey said, prior to the feast in Cleveland, "and I guess he saved it so long he forgot about it. . . . Can't treat all the Senators Vic promised so I'm having a party for his descendants."



An official study of Soviet Russia prices and wages released recently by the Labor Department reveals that prices of food there have soared more than 166 per cent since the end of the war, while wages have gone up only 25 per cent. The report states in part that the average Russian worker would be able to buy only 10 lbs. of meat with his weekly wage, as compared with more than 82 lbs. for the average American worker.



Farrowing pens in which the floor slopes one inch for each foot of length will help reduce the number of pigs accidentally killed by the sow, it was reported recently by an Ohio farm association. Sows like to lie with their backs up the slope and small pigs will stay in the lower part of the pen. One end of the pen can be set up on blocks to tilt the floor.



Modern production of hogs in Brazil will be the primary purpose of the International Basic Economy Corp., recently founded by Nelson Rockefeller. Rockefeller had visited Brazil studying the possibilities for forming a series of cooperative plant companies there to alleviate the food problem and raise the standard of living for Brazilians.



One of the largest checks ever issued in the state for livestock was given recently to a Sheffield, Ia., farmer by the Iowa State Packing Co. of Des Moines. Elmer Sheriff received \$58,871 in payment for his 472 hogs.

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